



TASTING NOTES

Straw yellow with golden highlights. Notes of tropical fruit, ripe mango, passion fruit and bergamot, thyme and flint, with a slight hint of mountain butter, give a complex and fresh nose profile. A great freshness is also found on the palate, where the saline lash makes it extremely taut and persistent.

Ottin

Chardonnay Canto X

COUNTRY ABV

Italy 13.50%

REGION VARIETALS

Aosta Valley 100% Chardonnay

APPELLATION

DOC Valle d'Aosta

WINERY

Ottin was founded by Elio Ottin in 1989, who at the age of 23 acquired his first plots of land between the municipalities of Quart and Saint-Christophe. He was handed rough, steep terrain with coarse-grained soil, but with a passion for farming he revived the land to unearth minerals and sandy soils that now create the hallmark terroir of these Valdostan mountain wines. A system pivoting around the environment rather than the land, Ottin's energy is produced by 100% renewable sources, and in every sip, their wine communicates a history that reflects enrichment, belief in the land, and its producer's personality.

Canto X represents a notable piece of history of the estate. During the Kingdom of Italy's suppression of religious orders and the confiscation of Church property, this land, once part of the ecclesiastical estate, was purchased by a local family. Though obtained at a favorable price, the purchase resulted in the family's excommunication. This Chardonnay, the tenth wine produced by the winery, pays tribute to those who defied the Church's authority, as described in Canto X of Dante's Inferno. It captures the essence of its historical origins and the dedication of its creators.

CULTIVATION

Integrated pest control and organic farming where possible. The vineyards are fertilized exclusively with manure from their own cows, while winter hay is cut from the meadows surrounding the cow shed.

VINIFICATION

Whole clustered are pressed and fermented for ten days in tonneau, using selected yeast.

AGING

Aged for one year on fine lees in 300L French oak tonneaux.