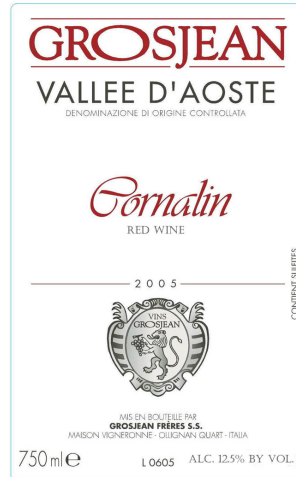


Grosjean



Cornalin Vigne Rovettaz



At a Glance:

- **Appellation:** DOC Valle d'Aosta
- **Encépagement:** Cornalin (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .5 ha of vines in the south-southwest-facing, steeply sloped Rovettaz vineyard in the village of Quart
- **Soil Types and Compositions:** Sandy glacial moraines
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 2002 at 6,000-8,000 vines/ha.
- **Average Yields:** c. 55-65 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually in early October

In The Cellar:

- **Fermentation:** After total destemming and a 1-2 day cold soak, wine ferments spontaneously in 42-hl tronconic wood vats. Cuvaison lasts 12-15 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in vats following alcoholic fermentation
- **Élevage:** 8 months in tronconic oak foudres/botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and cross or cartridge filtered
- **Sulfur:** Applied during vinification, after malolactic, and at bottling, with 60-80 mg/l total sulfur.

In The Glass:

Not to be confused with the Cornalin of the Valais, where this cultivar is known as Humagne Rouge, the Cornalin of the Val d'Aoste was by the late 20th century. The Grosjean family first produced this wine in 2005. It is often subtly herbaceous with dominant notes of red cherry fruit; full bodied and lively, the wine has the potential to be a serious, long-lived wine.