



KERMIT LYNCH WINE MERCHANT

CHÂTEAU FEUILLET

Country: Italy

Region: Valle d'Aosta

Appellation(s): Valle d'Aosta

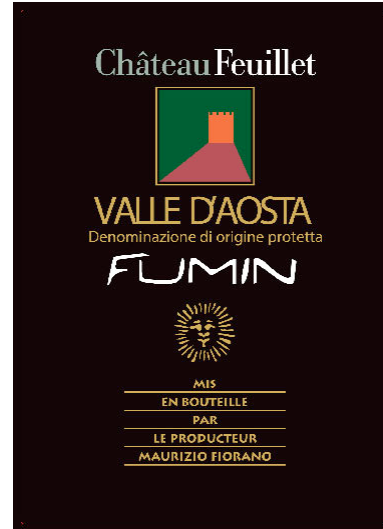
Producer: Maurizio Fiorano

Founded: 1997

Annual Production: 1,500 cases

Farming: Sustainable

Website: www.chateaufeuillet.vievini.it



Maurizio Fiorano grew up outside Turin and moved to Milan for his studies, but his life took an unexpected turn when he married and moved with his wife to her hometown of Saint Pierre in the Valle d'Aosta. Fiorano continued his work as a surveyor, but his long commute became burdensome when the two of them started a family. By the time their second child came along, Maurizio had had enough and left his old job for good. He didn't have any definite plans and he knew that his wife's business of running a small inn was not for him. But she had inherited vineyards from her family, so why not make wine to serve in her restaurant? The idea suited him perfectly, and he went to work in the vines. In the beginning his production was tiny: he signed up to show his first vintage at VinItaly but arrived at the gargantuan expo with just four bottles! Today his production remains small, but he is careful to export to many different markets. He may not be born and bred, but Maurizio says he feels like a *Valdostano*, and this is his way of showing off the local products all over the world.

If Maurizio became a vineyard owner by chance, he was exceedingly lucky in the placement of his plots—he will humbly tell you that it's not hard to make good wine here. The vines sit in a very shallow sandy soil, but their feet wriggle into crevices in the solid granite bedrock. Any rain is quickly dried out by cleansing winds. And the vineyards are planted on an ancient riverbed, where over the millennia the Dora Baltea River has cut through the mountain, creating the current river valley and leaving behind mineral deposits that the wines happily lap up. The trump card, however, may be the exposition of the vineyards, which in combination with the chilly climate, high altitude, and drastic diurnal temperature shifts provides the magic charm sought by *vignerons* everywhere: extremely long hours of gentle sunlight. In fact, the vineyards here capture the sun so perfectly that the almond trees scattered over the slope blossom at the same time as those in Sicily, over 550 miles farther south! This gives the grapes an exceptionally long, slow ripening season that in turn offers very unusual red wines with the heft of a sunny climate that are still refreshing and light on their feet, as you might expect of a northern wine.



CHÂTEAU FEUILLET (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area</u>
Valle d'Aosta "Cornalin"	Cornalin	Planted in 2011	Sandy, alluvial topsoil, granite bedrock subsoil	0.25 ha
Valle d'Aosta "Fumin"	90% Fumin 10% Syrah	10-12 years	Sandy, alluvial topsoil, granite bedrock subsoil	0.5 ha
Valle d'Aosta "Torrette"	90% Petit Rouge 10% Mayolet	16 years	Sandy, alluvial topsoil, granite bedrock subsoil	0.5 ha
Valle d'Aosta "Petite Arvine"	100% Petite Arvine	6-10 years	Sandy, alluvial topsoil, granite bedrock subsoil	1.5 ha
Valle d'Aosta "Torrette" Superiore	100% Petit Rouge	15 years average	Sandy, alluvial topsoil, granite bedrock subsoil	0.5 ha
Valle d'Aosta "Moscato Bianco"	Moscato Bianco	6 years	Sandy, alluvial topsoil, granite bedrock subsoil	.5 ha
Valle d'Aosta "Traminer"	Traminer	Planted in 2007, 2008	Sandy, alluvial topsoil, granite bedrock subsoil	.35 ha

"ha"= hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- Vines sit at 700-900 meters above sea level
- Green harvesting in July

Valle d'Aosta "Cornalin":

- From a southeast-facing vineyard
- Harvested in mid October
- Alcoholic fermentation lasts approximately 10 days in stainless steel
- Aged in stainless steel vats for 4 months and then 1 month in bottle



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CHÂTEAU FEUILLET (continued)

Valle d'Aosta "Fumin":

- From a south-facing vineyard
- Harvested in late October/very early November
- Alcoholic fermentation in temperature-controlled stainless steel tanks lasts 15-20 days
- Malolactic fermentation in 300-liter French oak barrels
- Aging consists of 3-6 months in 300-liter French oak barrels and then matures in stainless steel tanks until May bottling

Valle d'Aosta "Torrette":

- Torrette is one of the four areas of central Valle d'Aosta
- Vines sit at 700 meters altitude and face southeast
- Harvested in late September
- Alcoholic fermentation lasts 10-15 days in stainless steel
- Malolactic fermentation in stainless steel
- Aged in stainless steel vats until April bottling
- The two grape varieties are vinified separately, then blended in the spring following the harvest

Valle d'Aosta "Petite Arvine":

- From a southeast-facing vineyard
- Harvested in mid October
- Alcoholic fermentation lasts 20-25 days in stainless steel
- Aged in stainless steel vats for 90 days

Valle d'Aosta "Torrette" Superiore:

- From a southeast-facing vineyard
- Harvested in late October
- Alcoholic fermentation lasts 10-15 days in stainless steel
- Aged in 300-liter French oak barrel for 90-100 days

Valle d'Aosta "Moscato Bianco":

- Vines planted at 800 meters above sea level
- Harvested in mid-October
- Grapes are crushed and cold-macerated for 2 days, then pressed
- Fermentation lasts about 2 weeks and takes place in stainless steel tanks
- Wine does not undergo malolactic fermentation
- Wine ages on fine lees until January, then is racked and aged until mid-March when it is bottled
- Wine ages in bottle for 2 months
- Wine is vinified dry



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CHÂTEAU FEUILLET (continued)

Valle d'Aosta "Traminer":

- From a southeastern-facing vineyard
- Harvested in late-October
- Alcoholic fermentation in temperature-controlled stainless steel tanks last 15-20 days
- Aged in stainless steel tanks for four months before bottling