
Rosset Chardonnay Valle d'Aosta DOC

Winery: Rosset

Category: Wine – Still - White

Grape Variety: 100% Chardonnay

Region: Quart/ Valle d'Aosta/ Italy

Vineyard: Thuvex, Saint-Christophe, Valle d'Aosta

Winery established: 2001

Awards: 94 Robert Parker; 93 James Sucking



Product Information

Soil: Sandy and stony

Elevation: 800 meters (2,400 feet)

Age of vines: 19 years

Vinification: Grapes are hand-harvested in mid-September, gently pressed, and after a cold, pre-fermentation maceration, the wine is fermented and aged partly in steel and partly in barrique.

Yield: 80 quintals/hectare

Tasting Note: Pale straw color. Nose of white flower, broom, citrus peel, and ripe pineapple. Richly textured, flavorful, and elegant palate. Fresh and persistent

Alc: 14.0 %

Producer Information

With plantings from 700 to 1000 meters, Rosset exemplifies the geographic and climatic challenges of Valle d'Aosta, where low yields make quality the essential focus. Cesare and Natalina planted their first vineyards in 2001, to accompany the raspberries, saffron and genepy that they farm and distill. Cornalin, Chardonnay, and Syrah are near the family's raspberry crops in St Cristophe, in rocky/sandy soil structured with small stones. Later plantings were added in Chambave, known for its Moscato Bianco, and in Villeneuve, where their Petite Arvine and Pinot Grigio grow—in sandy, silty soils shot with slate above the quartz and granite bedrock, at elevations of up to 1000 meters. The genepy herb—the artemisia—grows even higher than that, at an elevation of 1670 meters. It blooms with the fortitude that embodies this alpine territory—and those who endure to farm it.

Rosset is recognized for protecting the region's native vines and for demonstrating the promise of Valle d'Aosta's wines. Indigenous varieties like Cornalin, Petite Arvine and Petit Rouge are preserved through the family's devotion, while their Syrah and Chardonnay grapes achieve a completely unique expression in the alpine terroir. Nicola Rosset now leads the winery in crafting wines that repeatedly earn such awards as Gambero Rosso's Tre Bicchieri. The farm is powered solely by renewable energy. The winery, in Quart, features photovoltaic panels on the front of the building, with electric car charging ports provided for visitors. Organic farming practices are used. Two different types of clay vessels are utilized for aging, alongside steel tanks and wood vessels of varying size: the Tava amphora, artisanally crafted by one family for three generations, and the Orcio Toscano, a type of vessel used to hold wine and oil since the Etruscan age.

Annual production: 50,000 bottles.