

---

## Rosset Syrah 870 Vallee d'Aosta DOC

---

**Winery:** Rosset

**Category:** Wine – Still - Red

**Grape Variety:** 100% Syrah

**Region:** Quart/ Valle d'Aosta/ Italy

**Vineyard:** Toules, Saint-Christophe, Valle d'Aosta

**Winery established:** 2001

**Feature:** Organic

**Awards:** 94 James Suckling, Top Wine, *Slow Wine* (2020)



---

### Product Information

---

**Soil:** Subglacial sediment dominated by sand, silt and stones

**Elevation:** 870 meters (2,85 feet)

**Age of vines:** 20 years

**Vinification:** Hand-harvest in early October. The harvest is divided into three parts. The first part ferments in tun and then ages in French oak barrels. The other two parts ferment and age in Amphora and Orcio toscano, with skins contact.

**Yield:** 80 quintals / hectare

**Tasting Note:** Ruby red color. Elegant nose, fresh with hints of forest berries. Delicately spicy notes of liquorice and black pepper. On the palate dry, fresh, it is characterized by velvety tannins and an elegant spiciness.

Syrah 870 grows at almost 900 meters of altitude, surrounded by Mont Emilius and Becca di Nona, the two mountains that overlook the city of Aosta.

**Alc:** 14.5%

---

### Producer Information

---

With plantings from 700 to 1,000 meters (2,297 - 3,281 feet), Rosset exemplifies the geographic and climatic challenges of Valle d'Aosta, where low yields make quality the essential focus. Nicola Rosset and his father Cesare 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 (3,281 feet). The genepy herb—the artemisia—grows even higher than that, at an elevation of 1,670 meters (5,479 feet). 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.

Total acreage: 35 acres. Annual production: 50,000 bottles.