

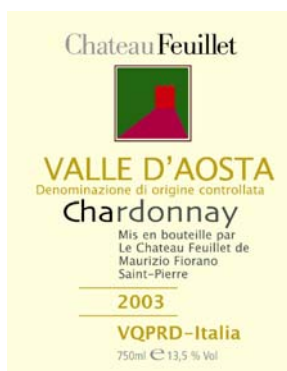
CHÂTEAU FEUILLET

Maurizio Fiorano – Cultivator-Producer
SAINT-PIERRE (Aosta) – Valle d’Aosta

This small, three hectare estate is located in Saint-Pierre near Aosta, in the heart of the Torrette production zone. The vineyards, all with a full southern exposure, are on the left bank of the Dora Baltea river at an altitude which varies from 650 to 850 meters (2200-2880 feet) above sea level

The estate was founded in 1997 as an initiative of Maurizio Fiorano who, in a short space of time, has replanted the vineyards and expanded his total holdings from a half a hectare to three full hectares. The vineyards are new, but reflect a tradition begun by grandfather Tinet in the 1960’s, when the grapes were utilized principally to satisfy the needs of family and friends.

The cellar has been completely renovated and amplified in order to insure that the technology necessary to produce high level wine is in place. The principal objective is bring out, to the maximum extent, the character and personality of wines which are born in unusual and inimitable conditions of soil and climate.



CHARDONNAY DOC. VALLE D’AOSTA

Cultivated at an altitude of 750 meters (2500 feet) above sea level, the vineyard, with a south-southeastern exposure, extends over a half-hectare of total surface. The grapes are harvested at the end of September, and the important temperature swings from daytime to nighttime give a strongly aromatic character to the wine, increases its freshness, and adds a notable complexity. After destemming, the must is give a 24 low temperature maceration on its skins, then is separated from the skins and ferments with full temperature control. After several months of aging in stainless steel tanks, the wine is bottled in the spring following the harvest and, after a brief period of bottle aging, is released.

Serve at a temperature of 10-12° centigrade (50-54° Fahrenheit) in crystal stemware for white wines of good body.

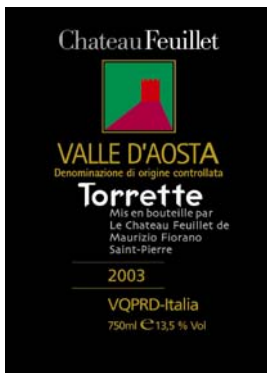


PETITE ARVINE DOC VALLE D’AOSTA

Planted to a native white grape variety, the vineyard has a total surface around of approximately a half an hectare and is sub-divided into two plots at different altitudes, one at approximately 700 meters (2300 feet) above sea level and the other at 800 feet (2650 feet) above sea level). The blending of the grapes of the two vineyards,, harvested at the end of October, gives a wine with the delicate aroma of its grape variety, but also with some body.

The grapes are picked into small packing cases, brought to the cellar and then destemmed and pressed and given a 48 hour cold maceration on their skins. The grapes are then pressed, separated from their skins, and given a temperature-controlled fermentation. After a few months of aging in stainless steel tanks, the wine is bottled and then, after some additional months of bottle aging, released.

Serve at a temperature of 10-12° centigrade (50-54° Fahrenheit) in crystal stemware for white wines of good body.

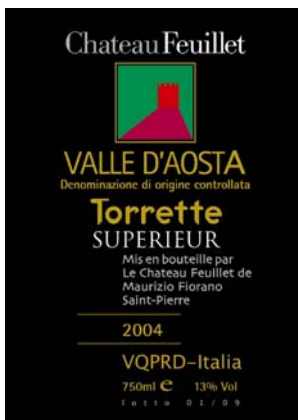


TORRETTE DOC VALLE D'AOSTA

One of the first DOC wines of the Valle d'Aosta, ever since the year 1985, our Torrette is produced from two native grape varieties, **Petit Rouge** 90% (the appellation rules requires a minimum of 75%) and **10% of Mayolet**; the very steep vineyard, a hectare (2.5 acres) in size, is located on sandy soil and enjoys a full southern exposure.

The grapes are harvested at the end of October, then brought to the cellar and destemmed and pressed, fermented and macerated at cool temperatures to bring out all of their fruit, and then put through a malolactic fermentation. The wine ages in stainless steel tanks before bottling in the spring and the subsequent commercial release in June, as the appellation rules specify.

Serve at a temperature of 17-18° centigrade (63-65° Fahrenheit) in crystal stemware for medium-bodied red wines.



TORRETTE SUPERIORE DOC VALLE D'AOSTA

The Torrette Superior is produced from a selection of the finest and ripest grapes. A brief period of drying in packing cases precedes a slow maceration on the skins and, after the malolactic fermentation, the wine is aged in small oak barrels, already used once, for a period of six to eight months. It is then bottled and given a period of bottle aging before release. The wine is normally marketed 18 months after the harvest, even though the appellation rules allow release as early as the September following the harvest of the previous year.

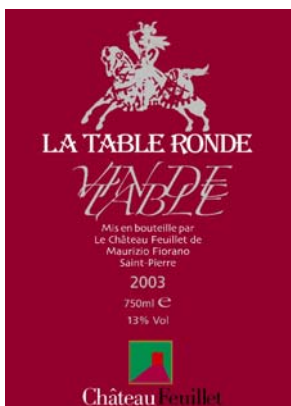
Serve at a temperature of 18° centigrade (65° Fahrenheit) in crystal stemware for red wines of good body.



FUMIN D.O.C. VALLE D'AOSTA

The wine is entirely produced from an old native variety, **Fumin**, a grape whose excellence has been rediscovered and newly brought to light in the last few years. The south-facing vineyard is a half a hectare in size, and the grapes, carefully selected, are harvested at the end of October and the beginning of November, fermented and macerated for 15-20 days, put through a malolactic fermentation, and then aged in new small oak barrels for at least nine months. A brief aging period in stainless steel tanks precedes bottling. The wine is then released 18 months after the harvest.

Serve at a temperature of 18° centigrade (65° Fahrenheit) in large crystal stemware for red wines of important structure and elegance.



“LA TABLE RONDE » ROSSO VDT

The wine is produced from old vines of three different varieties, **Petit Rouge, Fumin and Pinot Nero**, harvested at full ripeness at the end of October, destemmed and pressed and then fermented for 20 days. The wine is aged for approximately six months in small oak barrels which have already been used once, then given a further brief aging period in stainless steel tanks, and bottled before the lengthy period of bottle aging which precedes release.

A wine of great concentration and complexity, notable aromas, and much elegance, it should be served in crystal stemware for outstanding red wines at a temperature of 18° centigrade (65 ° Fahrenheit).