

# Vinirari

## The Esoteric, Indigenous Aoste Wines of Vinirari.

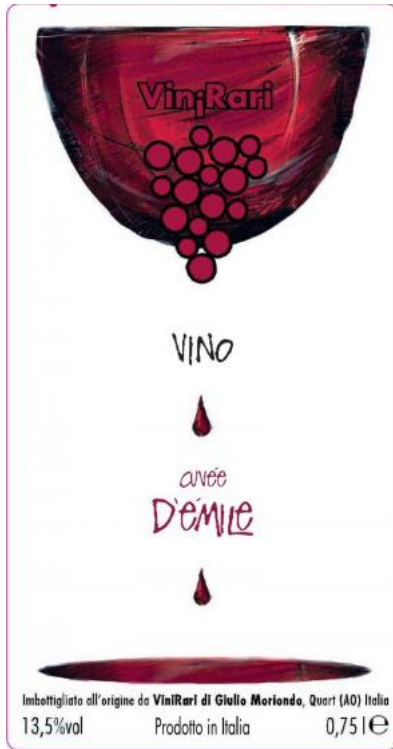


Giulio Moriondo. Photo by Jill Berheimer.

## Profile

Giulio Moriondo became a winemaker solely out of the passion he has for Valdostana wines and their curious grapes. By day he is a professor at the local Agricultural University (not in oenology), by night and weekends he tends his small parcels of old vines and makes wine in the cellar of his house. His production is minuscule, but his wines are legendary in the region. He has been micro-vinifying fumìn, pinot noir, petit rouge, cornalin and vien de nus for over twenty years. The wines are made without any inoculation, with long maceration on the skins and no filtration. Minimal SO<sub>2</sub> is used at bottling.

## Wines



**VdT Cuvée D'Emile:** Petit Rouge and Vien de Nus from old vines on terraces at 540mt altitude.



**VdT Balteo:** 85% fumin and 15% cornalin. Little known fact, cornalin in Aosta is not the same as cornalin in the Valais of Switzerland. It's what would be called humagne rouge in Switzerland, a descendent of Swiss cornalin. However, Swiss cornalin is descended from petit rouge and vien de nus from Aosta.



RED WINE  
VINO



cuvée de  
SAINT-OURS



Imbottigliato all'origine da **ViniRari di Giulio Moriondo**, Quart (AO) Italia  
13% Alc./Vol. Prodotto in Italia 750 ml

**"Vdt Cuvée de St. Ours"**