



Fumin Valle d'Aosta D.O.P.
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Grape varieties and style: dry red wine 100% Fumin (indigenous red vinifera variety). Oak.

Vineyards: La Tour and Les Crêtes vineyards in Aymavilles (AO). Age of vineyards 15 years.

Terroir: loose, sandy, moraine soil. North-eastern exposure. Altitude 650 metres (2,132 feet).

First year production: 1995.

Annual production: 7.000.

Surface: training method Guyot

Harvest: harvested by hand in the middle of October.

Vinification: 15 days fermentation in stainless steel tanks under controlled temperature conditions (28° C/82° F). aged 1 year in 300 litre (79 gallon) French barrels. Bottle aged 1 year.

Characteristics: deep ruby, on the nose fruity with hints of leather and spice. Concentrated on the palate, juicy, soft and fruity with smooth tannins, hints of vanilla, graphite, stewed prunes, juniper and licorice. Steel, 9 months in French oak barrels. Wine suitable for long aging

Food pairings: with salami, soups, medium and long aged cheese ("toma", fontina), fondue, red meat, game.

Side note: the Fumin grape was saved from extinction by Aosta Valley vintners, when, in the 80s, they began planting new vineyards with this traditional variety. The grape is characterized by a complex color/flavor profile. Fumin is today considered a key grape in the reintroduction of traditional regional grapes into the winemaking process.

Optimum serving temperature: 17/18 °C (60-64°F).



Recommended glass: grand ballon