



2019 VALLE D'AOSTA DOC

Fumin

The first information about this variety dates back to 1711 and to the writings of the ampelographer Lorenzo Gatta, around the first half of the 19th century, in which Fumin is described as a cold resistant grape, with a great winemaking potential: a sour, austere, dark coloured wine, not enjoyable when young and very suitable for long aging. Despite its difficult processing in the vineyard, due to its branches' and flowers' sensitivity, and its susceptibility to diseases, today Fumin has been definitively acknowledged as one of the most significant native varieties of our region.

In 2019 we saw the earliest Fumin harvest in our history, three weeks before the ordinary harvest period, which is usually around the end of October and the beginning of November. The hot year gave birth to a deep generous wine, which time will hardly bend, but that, unlike the '18, is already more enjoyable at a young age.

Tasting notes

Deep intense purple. Black cherry in alcohol and prune are followed by tobacco, cinchona, graphite, earthy scents. The balsamic shades of Artemisia from Aosta Valley's heights interact with the spicy notes: black pepper is very much present also on the palate, where the smooth tannins and the strong minerality give a bold, powerful and austere wine.

Vineyard

Grape varieties: Fumin 100%

Soil: Sandy

Altitude: 700 m asl

Exposure: South

Training system: Guyot

Vines per hectare: 8000

Year of planting: 2006

Yield per hectare: 7000 kg

Winemaking

Harvest starting day: October 17, 2019

Harvest: Manual harvest in small crates

Fermentation: Spontaneous, 3 weeks on skins

Maturation: 12 months in 30 Hl oak foudres

Manolactic fermentazione: Yes

Yeasts: Wild

Bottling day: December 4, 2020

Alcohol by volume: 13.5%

Produced bottles: 9500

First vintage: 2008

Serving temperature: 16° - 18° C