



2020 VALLE D'AOSTA DOC

# Fumin

The first information about this grape are dated back to 1711 and to the writings of the ampelographer Lorenzo Gatta, around the first half of the 1800's, where Fumin is described as a grape resistant to cold and with excellent enological potentialities: a sour wine, austere, rich in color, not enjoyable when young and suitable for a long aging. Despite its difficult work in the vineyard, because of the delicacy of shoots and flowers, and its particular sensitivity to some vine diseases, today Fumin has been definitely consecrated as one of the most important local varieties of our region.

The **2020** vintage was characterized by an early harvest compared to the usual times, with a very ripe fruit and an optimal phenolic maturation. A wine which was very closed during the aging phase, but once in bottle, it surely surprised us by showing to be immediately generous, aromatic and complex. A wine which, at times, seems to be more ready than its predecessor, 2019, and of which we are curious to follow the evolution.

## TASTING NOTES

Intense and deep purple evokes the dark aromas of black cherry in alcohol and dried plum; spicy notes include black pepper and cloves. Hints that are also found on the palate, where the silkiness of the tannins gives a complex, powerful and expressive taste.

## VINEYARD

**Grape varieties:** 100% Fumin

**Soil:** Sandy

**Altitude:** 700 m asl

**Exposure:** South

**Training system:** Guyot

**Planting density:** 8 000 vines per hectare

**Year of planting:** 2006

**Yield per hectare:** 7 000 kg

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## WINEMAKING

**Harvest starting date:** October 19, 2020.

**Harvest:** manual harvest in small crates.

**Fermentation:** spontaneous, 3 weeks on skins.

**Maturation:** 12 months in 30 HL barrels.

**Malolactic fermentation:** Yes.

**Yeasts:** Wild.

**Bottling date:** December 9, 2021.

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**Alcohol by volume:** 13,5%

**Bottles produced:** 9 500

**First vintage:** 2008

**Serving temperature:** 16° - 18° C