



2022 VALLE D'AOSTA DOC

Fumin

A native vine of the Aosta Valley, Fumin had widespread cultivation in the upper and middle valley sectors. The first documented records about this vine date back to as early as 1711 and are later found in the writings of Lorenzo Gatta around the first half of the 19th century. Even in these historical texts, Fumin is portrayed as a vine resilient to cold conditions and possessing excellent oenological capabilities: sour, austere, rich in color, undrinkable when young, and suitable for long-term aging.

Today, Fumin is considered one of the most captivating native varieties. It poses a challenge in the vineyard due to the delicacy of its shoots and flowers and its particular susceptibility to diseases such as downy mildew. Harvesting occurs late, typically in November or late October, and post-harvest, the grapes are dried for two weeks in warm, ventilated rooms.

TASTING NOTES

Ruby with garnet highlights. Dark tones accompanied by notes of violets, graphite, blackberries, and cocoa. Full-bodied and juicy, with a spicy character marked by hints of nutmeg and cloves. Sherry tobacco adds depth. On the palate, flavors of blood orange emerge, bringing a savory and mouthwatering quality. It's noteworthy for its unusually intense color. The wine is creamy and concentrated, with the return of sweeter spice and chocolate on the palate.

VINEYARD

Grape varieties: 100% Fumin.

Soil: Morainic, Sandy.

Altitude: 700 m asl.

Exposure: South.

Training system: Guyot.

Planting density: 8000 vines per hectare.

Year of planting: 2006.

Yield per hectare: 70 quintals.

WINEMAKING

Harvest start: October 18, 2022.

Harvest: Harvested by hand in small boxes.

Fermentation: Spontaneous, 3 weeks in contact with skins.

Maturation: 12 months in 30 HL barrels.

Malolactic fermentation: Yes.

Yeasts: Indigenous.

Bottling: 27 November 2023.

Alcohol content: 14%.

Bottles produced: 8900.

First vintage: 2008.

Serving temperature: 16° - 18° C.