

Vallée d'Aoste DOC

FUMIN

The Vineyard

Place of production:	Quart.
Surface:	Ha 1,2.
Growing:	Guyot
Exposition:	South, South-West with steepness between 20 to 70%.
Soil:	Very sandy, slightly calcareous, really dry and with steep slope (> 70%).
Farming operations:	Both mechanical and manual, with techniques allowed in the organic farming. No use of insecticides, nor acaricides, and not even chemical weeding are performed. Manuring is performed just with organic substances (manure).
Year of installation:	From 1999 to 2000.
Harvesting:	End of October.

The Wine

Cepage:	Fumin 90%, Syrah 10%.
Vinification:	In wooden vat with destemmed grapes, and no yeast added. Maceration with skin for 8/10 days pumping over three times a day at controlled temperature.
Aging refinement:	A part in stainless steel and another one in wooden vat for 18/20 months.
Bottling:	August/September.
Colour:	Intense ruby red colour.
Perfume:	Persistent and fine bouquet, with fruity brushwood hints and light yet complex spicy notes.
Flavor:	varied and soft start in the mouth with abundance of tannins which give it elegance and freshness.
At table:	Excellent match with red meats, game or very mature cheese.

It is suitable for long-term ageing in bottles.