

# Vallée d'Aoste DOC

## FUMIN vigne ROVETTAZ

### The Vineyard

Place of production:	Quart.
Surface:	Ha 0,9.
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:	2003.
Harvesting:	Between the end of October and the beginning of November.

### The Wine

Cepage:	Fumin 100%.
Vinification:	In wooden vat with destemmed grapes, and no yeast added. Maceration with skin for 30/40 days pumping over three times a day at controlled temperature.
Aging refinement:	In french oak barrique for 12/15 months.
Bottling:	April/May.
Colour:	A very intense ruby red colour .
Perfume:	Complex fruity bouquet including outstanding marasca cherry notes, weaker spicy notes and complex brushwood .
Flavor:	It is tannic and dry in the mouth yet not aggressive with soft and lingering tannis. .
At table:	Excellent match with red meats, game or very mature cheese.

It is suitable for long-term aging in bottles.