

# FUMIN

## VALLE D'AOSTA D.O.P.

INTENSO ED AUSTERO È IL ROSSO AUTOCTONO PIÙ STRUTTURATO CHE CI REGALA LA NOSTRA TERRA. IL NOME DERIVA DAL GRIGIO FUMO DEGLI ACINI, RICCHI DI PRUINA. UTILIZZATO NEI TAGLI PER L'INTENSO COLORE, RISCHIA L'ESTINZIONE NEGLI ANNI '70 QUANDO, SALVATO DAI VIGNERONS LOCALI, ENTRA A FAR PARTE DELLA DOC VALLE D'AOSTA. NEL 1993, È VINIFICATO PER LA PRIMA VOLTA IN PUREZZA DA LES CRÊTES, RIVELANDOSI UN VINO DI GRANDE ELEGANZA, ADATTO AL LUNGO AFFINAMENTO IN BOTTIGLIA.



### GRAPE VARIETY:

Fumin 100%.



### VINEYARD:

La Tour of Aymavilles.

Area 2 ha, Guyot system; planting of 7,500 feet per hectare, cordon and retouching rows. Yield 8,000 kg/ha.



### SOIL AND CLIMATE:

Altitudine 650 metri s.l.m.

Moraine soils with granitic matrix, loose (sand +50%, medium silt and limestone, abundant skeleton), sloping. Terraces with north/west and south exposures. Alpine climate with short, cool, breezy summers. Long cold winters with large temperature ranges. Low rainfall levels (500-1000 mm. annually).



### HARVEST AND ANNUAL PRODUCTION:

Manual, late October. 10.000 bottles.

**FIRST VINTAGE:** 1993



### VINIFICATION AND AGEING:

Destemming of grapes, 12-day fermentation in stainless steel at controlled temperature (24°C), with daily punching down. Aged for 12 months in used 300-litre French oak barrels and then aged in the bottle for 6 months.



### TASTING NOTES:

Intense ruby with violet hues. Fruity nose with hints of leather and spice. High in character, the palate is juicy and fragrant with soft tannins and notes of vanilla, juniper and tobacco. Persistent, with licorice on the finish.



### PAIRINGS:

Braised meats, game, polenta and venison, crottin de chèvre and blue cheeses.



### RECOMMENDED SERVICE AND GLASS:

16° - 18°C | Grand Ballon

### ANALYTICAL DATA (2024):

Alcohol 12,5 % vol., Total acidity 6 g/l, pH 3.3