

FUMIN LA COR®

VALLE D'AOSTA D.O.P.

THIS WINE IS DEDICATED TO THE HISTORICAL FAMILY MILL THAT, SINCE 1700, HAS HOSTED THE COR. IN LOCAL ARCHITECTURE, IT WAS THE INTERNAL COURTYARD OF A BUILDING, RESERVED FOR FOOD PRODUCTION AND EXCHANGE, PREFERRING BARTER TO MONETARY EXCHANGE. THE MILL INCLUDES ITS CELLARS, TWO STONE MILLS FOR PRESSING WALNUT OIL, THOSE FOR FLOUR AND TOOLS FOR THE PRODUCTION OF CIDER AND WINE.



VITIGNO:

Fumin 100%.



VINEYARD:

La Tour and Les Crêtes of Aymavilles.
Guyot training system; 7,500 foot per hectare planting, cordon and retouching rows.



SOIL AND CLIMATE:

Altitude 650 mt a.s.l.
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, early November. 600 bottles.

FIRST VINTAGE: 2015



VINIFICATION AND AGEING:

De-stemming of grapes, 8/10 days fermentation in stainless steel at controlled temperature (22°C), with daily punching down. Aged for 12 months in used 300-litre French oak barrels and then aged in the bottle for 36 months.



TASTING NOTES:

Impenetrable Red. Nose of wide nuances, ripe fruit and dried flowers greeted by spicy memories with background of toast and leather. Consistent palate, rigorous tannic texture contextualized with deep softness. Long, engaging finish with expert tension.



PAIRINGS:

Matured red meat, game and venison, medium and long-aged cheeses, venison “mocetta”.



RECOMMENDED SERVICE AND GLASS:

16° - 18°C | Grand Ballon

ANALYTICAL DATA (2021):

Alcohol 13.5 % vol., Total acidity 6 g/l, pH 3.3