



The Fumin is an ancient indigenous vine from Valle d'Aosta, featuring a strong skin color that develops blue hues with time. It's a late-maturing vine.

A traditional vinification and a subsequent passage in different woods offer a product with a great character; fine, elegant and complex. The perfect expression of a unique terroir.

Fumin DOC "*Esprit Frollet*"

GRAPE VARIETIES

Fumin

WINEMAKING

Fermentation in steel at 28/30 °C for 15 days with frequent pumping over.

AGEING

Refinement in different types of wood, small- and large-sized, for 12 months, then in bottle for 5 months.

ANALYTIC DATA

Alcohol content: 13.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Deep red color verging on ruby with violet hues, clear and consistent; Delicacy in the fragrances with a good intensity and persistence; spicy and floral: vanilla, white pepper, cloves, and red fruits, cherry; dry, warm, soft, fresh with elegant tannins; a full-bodied wine, with a well-balanced and a good intensity and persistent closure Gastronomy: Excellent with succulent red meats and seasoned cheeses.

GASTRONOMY

Aperitif wine to pair with fried vegetables.

Serving temperature 18°C

AVAILABLE FORMATS

75 cl

