

Ottin

COUNTRY
Italy

REGION
Valle d'Aosta

APPELLATION
Valle d'Aosta DOC



Fumin 2022

VARIETALS

100% Fumin

VINEYARD PHILOSOPHY

Organic

ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
1 hectare facing south	700 meters	Mountainous	Morainic, sandy
YIELD	DENSITY	CULTIVATION	VINE AGE
7,00-8,00 kg per hectare	7,500 vines per hectare	Guyot	20 years

CLIMATE

One of the warmest harvests on record, defined by heat and drought. Early bud break and strong flowering made irrigation vital. The wines show power and depth balanced by classic Aosta Valley elegance.

HARVEST PERIOD

Harvest began October 18, 2022.

VINIFICATION

Fermentation begins with spontaneous activity using indigenous yeasts and lasts about three weeks on the skins, followed by malolactic fermentation. This natural process enhances depth, texture, and the pure expression of the grapes.

AGING

Aged for 12 months in 30 hL oak barrels to enhance structure and balance.

LONGEVITY

15-20 years

NO. OF BOTTLES PRODUCED

7,600

FIRST VINTAGE PRODUCED

2008

ANALYTICAL DATA

ABV
13.5% Alc./Vol.

TASTING & PAIRINGS

Appearance: Deep ruby red with subtle garnet tones.

Nose: Aromas of violets, berries, cocoa, spice, and tobacco leaf.

Palate: Red-orange hues meet lively salinity; creamy and concentrated, with sweet spice, chocolate, and fresh vibrancy for perfect balance.

Pairings: Game and roasted meats, stews, and charcuterie.

Serving Temperature: 60-64°F

Wine Enthusiast
92PTS



AVAILABLE FORMATS

750 ml



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