

Maison Vigneronne Frères

Grosjean

Vallée d'Aoste DOC

Fumin

Vallée d'Aoste, Italy

Grosjean Fumin



Varietal	Fumin
Vintage	2012
Soil	Sandy, pebbles, mountain side, ph neutral
Trellising/training	Guyot
Altitude	600-650 meters a.s.l.
Direction	South, south-west ; incline of 60 -80%
Yield /hectare.	surface: 1.44.00 ha
Viticulture	Harvest time: Hand picked end Oct.
Fermentation	In wooden vats, de-stemmed grapes, without no selected yeast, maceration on the skins for 8-10 days with punching down three times a day at controlled temp. Maturation: partly in wooden vats and partly in steel. Total prod: 8,000 btl.
Ageing	8 – 10 years
Residual Sugar	0
Acidity	4.98 G /l
Sulfites	46 Mg /l