



OTTIN
VITICULTEUR - ENCAVEUR

Fumin

Vda DOP Fumin

Intense, full-bodied, rich in aromas and sharp edges, kindness and brusqueness. Albeit, this controversial wine carries flavours that go beyond any previously experienced. It has hints of marasca cherry, blackberries and blackcurrants followed by chocolate and cigar boxes. We are pleasantly surprised by its lightness and dynamism. It is austere, dancing in the mouth while altering in intensity and aroma. It awakens memories of the earth; it recalls the winegrower's fatigue and craving to unveil his yet undiscovered talent by producing something unique. Unique and real.

BOTTLES PRODUCED › 9.500

DENOMINATION OR GEOGRAPHICAL INDICATION › DOP

COLOUR › Red

LEGAL CLASSIFICATION ON LABEL › DOP

GRAPE VARIETY AND PERCENTAGE › Fumin 100%

PROBABLE ALCOHOL CONTENT BY VOLUME › 13 °

CUSTOMER PRICE AT WINE BAR › 22 €

BOTTLE SIZE › 75 cL

TERRAIN TYPE › Sandy

VINEYARD ALTITUDE M.A.S.L. › 700 m

EXPOSURE › Southly

YEAR OF PLANTING › 2005

VINE TRAINING SYSTEM › Guyot

NO. VINES PER HECTARE › 8.000

YIELD PER HECTARE › 7,000kg

HARVEST PERIOD › Mid November

VINIFICATION AND AGING

› 30 hl vats, aging in 20 hl barrels
for 12 months

AGING ON YEAST › 11 months

AGING IN BOTTLES › 4 months

FIRST VINTAGE PRODUCED › 2008

