

ETHICAWINES

earth, heart, hands.

La Kiuva

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Arnad-Montjovet Valle d'Aosta DOC

REGION

Valle d'Aosta

VARIETY

At least 70% Picotendro (local Nebbiolo clone), Gros Vien, Neyret, Cornalin and Fumin.

Exposure and altitude: South-East, South 1300 – 1700 feet ASL (380 – 500 m ASL).

Soil composition: Sandy, alkaline.

Cultivation method: Pergola and Guyot.

Harvest: Manual harvesting in mid-October.

Vinification process: Traditional emerged cap production with lengthy maceration of the marc, for 10 to 15 days, at a controlled temperature of 85 F (28°-30°C). Eight-month refinement: one-third of the wine in wooden barrels, two-thirds in stainless steel tanks. Six months in the bottle before sale.

TASTING NOTES

Light, ruby red color of moderate intensity. Fine, intense and vinous bouquet with sensations of red fruit and delicate spicy notes. Dry, smooth and harmonious taste, enriched by tannin notes with a slightly bitter finish.

FOOD PAIRINGS

Mushroom soup, cold cuts and the typical lardo of Arnad.