

La Kiuva

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Arnad-Montjovet Supérieur 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: Guyot, thinned out in August.

Harvest: Manual harvesting at the end of 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). Refinement in oak barrels for 10-12 months. Six months in the bottle before sale.

TASTING NOTES

Ruby red color with pomegranate reflections. Fine intense and balsamic bouquet, with sensations of red fruit and spicy notes. Dry, smooth yet austere taste. Powerful and persistent.

FOOD PAIRINGS

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