La Kiuva

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.