La Kiuva

Rouge de Vallée

REGION
Valle d’Aosta

VARIETY
70% Picotendro (local Nebbiolo clone), 30% Gros Vien, Neyret, Cornalin and Fumin.

Altitude and exposure: 1,300 – 1,700 feet (380-500m) above sea level.
Soil composition: Sandy, alkaline
Cultivation method: Guyot and Pergola
Harvest: Manual harvesting in mid of October

TASTING NOTES
Light and 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.