

## La Kiuva

*la kiùva*



### 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

Vinification process: Traditional emerged cap production with lengthy maceration of the marc for 10-15 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 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.