

## 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.