

OTTIN

FUMIN



Intense, full-bodied, rich in aromas, it has hints of Marasca cherry, blackberries and blackcurrants followed by chocolate and cigar boxes. It is austere, dancing in the mouth while altering in intensity and aroma. It awakens memories of the earth.

Color: Red

Grapes: 100% Fumin

Soil: Sandy

Age of Vines: 15 Years old

Yield: 70 hl/ha

Farming practices: sustainable

Yeast: indigenous

Fermentation: 30 hl vats, aging in 20 hl barrels for 12 months

Aging: 11 months and 4 in bottles

Production: 9,500 bottles per year