

OTTIN

FUMIN



Intense, full-bodied, rich in aromas. Albeit, this controversial wine carries flavors that go beyond any previously experienced. It has hints of Marasca cherry, blackberries and blackcurrants followed by chocolate and cigar boxes. We are pleasantly surprised by its lightness and dynamism.

It is austere, dancing in the mouth while altering in intensity and aroma. It awakens memories of the earth; it recalls the winegrower's fatigue and craving to unveil his yet undiscovered talent by producing something unique. Unique and real.

Color: Red

Grapes: 100% Fumin

Soil: Sandy

Age of Vines: 15 Years old

Aspect: South

Training System: Guyot

Yield t/Ha: 7 t/Ha

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

Represented by Soilair Selection

[Seventy.com/ottinfumin](https://seventy.com/ottinfumin)