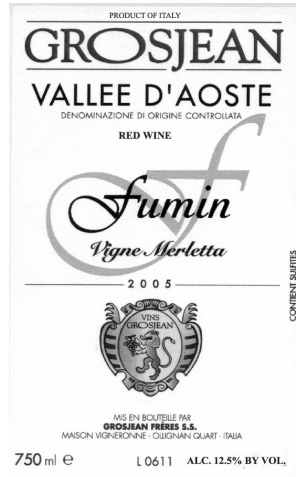


Grosjean



Fumin Vigne Merletta



At a Glance:

- **Appellation:** DOC Valle d'Aosta
- **Encépagement:** Fumin (100%)
- **Average Annual Production:** 2,400 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the south-south-west-facing, steeply sloped Merletta vineyard in the village of Quart
- **Soil Types and Compositions:** Sandy glacial moraines
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 6,000-8,000 vines/ha, vines average 25-30 years old.
- **Average Yields:** c. 55-65 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually in early October

In The Cellar:

- **Fermentation:** After total destemming and a 1-2 day cold soak, wine ferments spontaneously in 42-hl tronconic wood vats. Cuvaison lasts 30-40 days since 2014 (15 days prior to 2014).
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in vats following alcoholic fermentation
- **Élevage:** 12-15 months in tronconic oak foudres/botti and barriques
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and cartridge filtered
- **Sulfur:** Applied during vinification, after malolactic, and at bottling, with 60-80 mg/l total sulfur.

In The Glass:

This is the longest-lived wine of the estate with deep color, an intense wild berry flavor and layers of complexity, yet soft tannins at an early age make this wine appealing even in its youth. A wine we judge to have superior potential as the most profound wine of this estate.