



# VALLE D'AOSTA DOP TORRETTE SUPERIORE 2016



Appellation:	Valle d'Aosta DOP Torrette Superiore
Area:	Saint Pierre (AO)
Vintage:	2016
Grapes:	Petit Rouge 90% - Fumin 10%
Harvest time:	Last week of October
Harvest method:	Hand-picked
Altitude:	850 meter above sea level
Alcohol content:	12,5%
Soil type :	Morainal-sandy soil

## TORRETTE AREA

The Torrette area is one of the most suitable areas of the Aosta Valley. It is a headland and the wine area is equally divided between the two mountain sides. The typical training system is the row in counter-espalier, that has completely replaced the ancient alberate system.

## VINIFICATION AND AGEING

After the grapes are destemmed, they are carefully vinified according to the traditional fermentation method on grape skins at temperature of 28-30 °C, with a maceration of 8-10 days.

The malolactic fermentation is done completely inside oak barrels, followed by an ageing of 12 months inside French barrique. After the time inside barrique, the wine is aged inside bottle for 3 years.

## TASTING NOTES

Colour: Ruby red

Bouquet: Intense aromas of rose, sweet red fruits and a hint of vanilla

Flavorus: Dry, velvety wine with pleasant tannic notes and full flavor with a long persistence and a great balance between freshness and body.

## FOOD PAIRINGS :

It goes well with main sources of meat, cold cuts, cheeses or game.

## AWARDS:

