



VALLE D'AOSTA DOP TORRETTE SUPERIEUR 2018



Area: Saint Pierre (AO)

Vintage: 2018

Grapes: Petit Rouge 90% – Fumin 10%

Harvest time: Last week of October

Harvest method: Hand-picked

Alcohol content: 13%

Soil type: Morainal-sandy soil

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 aging 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

Flavor: 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.