



VALLE D'AOSTA DOP TORRETTE 2018

Appellation: Valle d'Aosta DOP Torrette

Area: Saint Pierre (AO)

Vintage: 2018

Grapes: Petit Rouge 90 %- Vien de Nus 10%

Harvest time: Middle october

Harvest method: Hand-picked

Alcohol content: 13%

Soil type: Morainal-sandy soil

VINIFICATION ANF AGEING

After the grapes are destemmed, they are carefully vinified according to the traditional fermentation method on grape skins at temperature of 26-28°C, with a maceration of 8-10 days.

The malolactic fermentation and the ageing are completely in stainless steel tanks. Normally we bottle this wine during the summer, followed by the aging in the bottle for 36 months.

TASTING NOTES

Colour: Red ruby

Bouquet: Ripe red fruit, cherries and plums

Flavours: full bodied wine with a fine acidity and a long and persistent finish

FOOD PAIRINGS:

It goes well with first course of meat, main sources of fish, cold cuts, cheeses or game,