



Torrette is a harmonic red wine, with a dry flavor, already appreciated during the last century. It is now the most widely produced wine in Valle d'Aosta and its production area is among the region's widest DOC areas.

## *Torrette* DOC 2014

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### GRAPE VARIETIES

*Petit Rouge 90%, Vien de Nus 10%*

### WINEMAKING

*The grapes are de-stemmed, fermentation takes place at a controlled temperature of 26–28°C. The must-wine stays on the lees for 8–10 days; racking takes place after the end of the alcoholic fermentation; malolactic fermentation is completely carried out in steel; conservation on fine lees aimed at promoting maturation and increasing the complex taste and aroma takes place partly in steel and partly in wood.*

### AGEING

*Bottling is scheduled during summer, bottle aging lasts approximately 3 months.*

### ANALYTIC DATA

*Alcohol content: 13 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Violet red tending to garnet color; intense and composite bouquet, with red berries and hay notes, slightly spicy; with bottle ageing it takes on the typical almond notes; in the mouth it is soft and velvety, with good body and balance.*

### GASTRONOMY

*Excellent with mixed appetizers, first dishes (pastas and cereal and vegetable soups), white and red meats, game, medium-ripe cheeses.*

*Serving temperature 17–18°C*

## AVAILABLE FORMATS

*75 cl*



## AWARDS

*- 3 stelle GUIDA VINI BUONI D'ITALIA 2017 (TOURING CLUB)*