



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.

The superior version, obtained from the sunniest vineyards and with limited yields per hectare, differs from the basic version for a higher grape concentration and a more prolonged ageing.

Torrette DOC *Superiore 2012-2013*

GRAPE VARIETIES

Petit Rouge 90%, Fumin 10%

WINEMAKING

The grapes are de-stemmed, fermentation takes place at a controlled temperature of 26-28°C. Contact with the skins for 10-14 days, during which the skins' noble components are extracted by délestage; racking takes place after post-fermentation maceration.

AGEING

Malolactic fermentation is completely carried out in wood; the wine intended for ageing is kept in wood for approximately 7-8 months, then bottling is carried out to reach the taste-aroma balance, followed by a few months' ageing in the bottle.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Violet red tending to garnet color; intense bouquet, with hints of wild rose, almond, ripe red berries and spices; it has a good body, with pleasant tannins and a full and rewarding taste; it benefits from a good bottle ageing and its valuable features will remain intact for many years.

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

- *Diploma di merito CONCORSO ENOLIONS 2015;*
- *Premio DOUJA D'OR 2015;*
- *Silver medal DECANTER WORLD WINE AWARDS 2015;*
- *Silver medal DECANTER WORLD WINE AWARDS 2016;*
- *Oscar d'Argento MOSTRA NAZIONALE DEI VINI DI PRAMAGGIORE 2016 (VE);*
- *Diploma Medaglia d'oro MOSTRA NAZIONALE DEI VINI DI PRAMAGGIORE 2016 (VE);*
- *4 stelle GUIDA VINI BUONI D'ITALIA 2017 (TOURING CLUB)*