

# TORRETTE SUPERIORE

## VALLE D'AOSTA D.O.P.

TORRETTE IS THE LARGEST AREA D.O.C. IN THE AOSTA VALLEY, FROM WHICH THE WINE OF THE SAME NAME IS MADE. VINIFIED WITH A PREDOMINANT PETIT ROUGE (AN INDIGENOUS VARIETY) BASE, IT IS THE MOST WIDELY AND TRADITIONALLY CONSUMED NATIVE WINE IN THE REGION. TORRETTE ACQUIRES THE SUPERIOR DESIGNATION BECAUSE OF THE LONG AGEING IT REQUIRES.



### GRAPE VARIETY:

Petit Rouge 100%.



### VINEYARD:

Les Toules vineyards in Sarre, historical vocational area of the Torrette

Area about 2.5 ha, Guyot system; planting 7,500 ft. per hectare, retracted rows.

Yield 8,000 kg/ha.



### SOIL AND CLIMATE:

Altitude 750 mt a.s.l.

Moraine, loose, sandy on steep slope with southern exposure. Alpine climate with short, cool, breezy summers with large temperature ranges and long cold winters with large temperature ranges. Low rainfall levels (500-1000 mm. annually).



### HARVEST AND ANNUAL PRODUCTION:

Manual, mid-October. 10,000 bottles.

**FIRST VINTAGE:** 2014



### VINIFICATION AND AGEING:

Chilled grape destemming, 8-day fermentation in stainless steel at controlled temperature (26 °C), with daily punching down. Aged in stainless steel tanks for 8 months and in the bottle for 6 months.



### TASTING NOTES:

Ruby with violet hues. Floral (wilted rose, violet) and fruity (red fruits, morello cherry) on the nose. The same olfactory notes occur on the palate, accompanied by unexpected freshness and vivid minerality.



### PAIRINGS:

Polenta with mushrooms, roast and grilled meats, Valdostana-style steaks.



### RECOMMENDED SERVICE AND GLASS:

16° - 18°C | Small Ballon

### ANALYTICAL DATA (2024):

Alcohol 13 % vol., Total acidity 6 g/l, pH 3.4