



VALLE D'AOSTA DOP

TORRETTE 2016



Appellation:	Valle d'Aosta DOP Torrette
Area:	Saint Pierre (AO)
Vintage:	2016
Grapes:	Petit Rouge 90% - Vien de Nus 10%
Harvest time:	Middle October
Harvest method:	Hand-picked
Alcohol content:	12,5%
Soil type :	Morainial-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 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.

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,

AWARDS:

