



**Torrette Valle d'Aosta D.O.P.**  
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**Grape varieties and style:** Dry red wine. 70% Petit Rouge (indigenous vinifera variety) 30 % blend of other typical varieties of the region (Mayolet, Cornalin, Fumin). No oak.

**Vineyards:** Les Toules vineyard in Sarre (AO), other vineyards in the Villages of Aymavilles (AO), St Pierre (AO), Gressan (AO) and Saint Christophe (AO).

**Terroir:** loose, sandy, moraine soil. Various exposures. Altitude 500-650 meters (1,640 to 2,132 feet).

**First year production:** 1991. Surface: training method Guyot.

**Harvest:** harvested by hand in the middle of October.

**Annual production:** 30.000.

**Vinification:** 8 days fermentation in stainless steel tanks under controlled temperature (28° C/82° F). Aged in stainless steel barrels for 6 months.

**Characteristics:** cherry and cranberry nose. Medium bodied with red fruit, crisp acid and velvety tannins on the palate. Clean finish.

**Food Pairings:** grilled, oven-baked, stewed and “in carpaccio” blue fish, other kinds of fish spices aromatic herbs and/or tomatoes sauces seasoned, soups, salam, fish/vegetables/cereal based soups, short and medium aged cheeses, fondue, white roasted meat.

**Optimum serving temperature:** 16-18° C (60-64° F).

**Side Note:** the Petit Rouge is the most cultivated grape in the Valle d’Aosta region. It is a historical variety whose parentage is the ancient “Orious” family of grapes from the Aosta Valley. It is also the largest D.O.C.

**Recommended wine glass:** little ballon

