



# VALLE D'AOSTA DOP TORRETTE SUPERIORE 2015



Appellation:	Valle d'Aosta DOP Torrette Superiore
Area:	Saint Pierre (AO)
Vintage:	2015
Grapes:	Petit Rouge 85% - Fumin 10% - altri 5%
Harvest time:	Last week of October
Harvest method:	Hand-picked
Altitude:	850 meter above sea level
Alcohol content:	13%
Soil type :	Morainal-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 28-30°C, with a maceration of 8-10 days.

The malolactic fermentation is done completely inside oak barrels, followed by an ageing of 7-8 months inside French Tonneaux.

## TASTING NOTES

Colour: Red ruby with purple hues

Bouquet: Intense aromas of rose, ripe red fruit, spices and almond notes

Flavorus: Dry, robust, velvety wine with pleasant tannic notes and full flavor with a long persistence

## FOOD PAIRINGS :

It goes well with main sources of meat, cold cuts, cheeses or game.

## AWARDS:

