



2022 VALLE D'AOSTA DOC

# Torrette Supérieur

Torrette is the most widely planted wine in the Aosta Valley. The primary grape variety for this wine is Petit Rouge, a historic native grape that belongs to the Orious family (as per regulations, present with percentages not below 70%). The origins of this wine can be traced to the former 'viniferous region' of Torrette in the commune of Saint-Pierre, a term used to designate the best areas of the region, akin to a true Grand Cru Classé. This region enhances the organoleptic characteristics of Petit Rouge, which is why the Torrette Aosta Valley DOC was extended to include the 11 municipalities surrounding this specific area.

It holds a special place in the heart of a Vigneron precisely because it is rooted in our history and, like the Petit Rouge from which it is crafted, in our terroir.

## TASTING NOTES

Intense ruby with carmine undertones. Abundant personality on the nose, featuring notes of pine needles, kitchen garden, and licorice stick. Fresh ortolana leaves contribute to the aromatic profile. In the mouth, hints of tobacco and dried leaves emerge, accompanied by notes of Artemisia, damp earth, green moss, and alpine spearmint. The wine embodies a typical mountain and varietal character.

## VINEYARD

**Grape varieties:** 80% Petit Rouge, 10% Cornalin, 10% Fumin.

**Soil:** Morainic, sandy.

**Altitude:** 650 - 700 m asl.

**Exposure:** South.

**Training system:** Guyot.

**Planting density:** 8000 vines per hectare.

**Year of planting:** 1997 - 2000.

**Yield per hectare:** 80 quintals.

## WINEMAKING

**Harvest start:** 29 September 2022.

**Harvest:** Manual harvesting in boxes, immediate cooling through cold storage.

**Fermentation:** Light pre-fermentation maceration, spontaneous fermentation with continuous pumping over.

**Maturation:** 12 months in 20 HL Austrian oak barrels.

**Malolactic fermentation:** Yes.

**Yeasts:** Indigenous.

**Bottling:** November 27, 2023.

**Alcohol content:** 14%.

**Bottles produced:** 4800.

**First vintage:** 2007.

**Serving temperature:** 16° - 18° C.