2019 VALLE D'AOSTA DOC

Torrette Supérieur

Torrette is the most common wine in Aosta Valley. It is based on Petit Rouge, a historical native grape belonging to the Orious family, in not less than 70% according to the specification. Its origins are to be found in the ancient wine region of Torrette, in SaintPierre. Nowadays it can be produced in the eleven municipalities surrounding the historic area and it is definitely the most intimate wine for a vigneron from Aosta Valley: its roots lie in our history and, just like the vines it is made of, in our terroir.

In Torrette Supérieur, as well as in the other 2019 red wines, we find that freshness and drinkability that are usually so difficult to find in such a hot and dry vintage. The fermentation is spontaneous and the winemaking style aims at respecting the fruit, without overly forcing the extraction. It ages, as usual, in 20 Hl Austrian oak foudres, in order to better enhance the strong and rustic character of the wine that has, in some way, carried on its shoulders the entire Aosta Valley viticulture.

Tasting notes

The bright purple shades recall the juicy scents of red beet. Pine needles, juniper berries, fresh moss: the perfumes of a wild Aosta Valley forest, together with the tannin rusticity, make this wine a manifesto of our region's viticultural tradition.

Vineyard

Grapes varieties: Petit Rouge 80%, Cornalin 10%, Fumin 10%
Soil: Sandy
Altitude: 650 - 700 m asl
Exposure: South
Training system: Guyot
Vines per hectare: 8000
Year of planting: 1997 - 2000
Yield per hectare: 8000 kg

Winemaking

Harvest starting day: September 30, 2019
Harvest: Manual harvest in crates, instant cooling in refrigeration room
Fermentation: Light pre-fermentative maceration, spontaneous fermentation with continuous pump over
Maturation: 12 months in 20 Hl Austrian oak foudres
Manolaction fermentation: Yes
Yeasts: Wild
Bottling day: December 4, 2020

Alcohol by volume: 13.5%
Produced bottles: 5600
First vintage: 2007
Serving temperature: 16° - 18° C