



2020 VALLE D'AOSTA DOC

# Torrette Supérieur

Torrette is the most common wine of Valle d'Aosta. It is based on Petit Rouge, a historical and local variety belonging to the family of Orious, according to the disciplinary present in percentages not lower than 70%. The origins of this wine are to be found in the ancient “wine region” of Torrette, in Saint-Pierre. Today it is possible to produce it in the eleven municipalities surrounding the historical area and it is undoubtedly the most intimate wine for a vigneron from our region: its roots are in our history and, just like the vine itself, in our terroir.

This is surely the wine that most surprised us this year. A Torrette **2020** with a very strong character, whose rustic notes, often associated to this wine, have slightly smoothed out in favor of a more mature fruit and spicy aromas. A maybe more mature interpretation of this wine, which will surely stand out in future vertical tastings. The blend of this wine is enriched by the addition, in small quantities, of some local grapes of Valle d'Aosta, such as Neiret, Mayolet, Bonda and Vuillermin, which, together with Petit Rouge, Cornalin and Fumin, complete the list of local grapes of our region.

## TASTING NOTES

The raspberry red color recalls the typical scents of the forest: small wild red berries, fresh moss, pine needles, accompanied by a complex spicy profile, from which nutmeg and cardamom clearly emerge. The silky tannin makes the taste particularly graceful, persistent and elegant.

## VINEYARD

**Grape varieties:** 80% Petit Rouge, 10% Cornalin, 5% Fumin, 5% red local grapes

**Soil:** Sandy

**Altitude:** 650 - 700 m asl

**Exposure:** South

**Training system:** Guyot

**Planting density:** 8 000 vines per hectare

**Year of planting:** 1997 / 2000

**Yield per hectare:** 8 000 kg

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## WINEMAKING

**Harvest start date:** October 1, 2020.

**Harvest:** manual harvesting in crates, instant cooling through cold storage.

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

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

**Malolactic fermentation:** Yes.

**Yeasts:** Wild.

**Bottling date:** December 8, 2021.

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**Alcohol by volume:** 13%

**Bottles produced:** 5 500

**First vintage:** 2007

**Serving temperature:** 16° - 18° C