

# Vallée d'Aoste DOC

## TORRETTE

### The Vineyard

Place of production:	Quart and Saint-Christophe.
Surface:	Ha 1,5.
Growing:	Guyot on "ciglioni".
Exposition:	South, South-West with steepness between 20 to 70%.
Soil:	Very sandy, slightly calcareous, really dry and with steep slope (> 70%).
Farming operations:	Both mechanical and manual, with techniques allowed in the organic farming. No use of insecticides, nor acaricides, and not even chemical weeding are performed. Manuring is performed just with organic substances (manure).
Year of installation:	From 1975 to 2010.
Harvesting:	First and middle of October.

### The Wine

Cepage:	Petit Rouge 80%, Vien de Nus and Fumin 20%.
Vinification:	With destemmed grapes, maceration with skin for 8/10 days pumping over three times a day at 28/30 °C controlled temperature.
Aging refinement:	Stainless steel.
Bottling:	May/June.
Colour:	Ruby Red colours.
Perfume:	Complex nose rich in floral notes.
Flavor:	Pleasantly fresh in the mouth, warm and soft, moderately acid.
At table:	Ideal for accompanying first courses and traditional Aosta Valley soups, perfect for an afternoon casse-croute (snack).