



TORRETTE SUPERIEUR

VALLE D'AOSTA ROSSO DOC

VARIETY Petit Rouge 70%, Cornalin 20%, Fumin 10%

ALTITUDE 700/750m asl

EXPOSURE Northwest; Southwest

MUNICIPALITY Saint Pierre / Villeneuve / Aymavilles

VINEYARD Lieu-dit

HARVEST Mid-October - late October

MATURATION 2nd/3rd period

REFINEMENT 12 months in barrique

RECOMMENDED PAIRING Venison steak and blueberry jam