



Wine
Enthusiast
93 PTS
2022

Wine
Enthusiast
93 PTS
2021



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.

Ottin Torrette Superieur

COUNTRY	ABV
Italy	13.5%
REGION	VARIETALS
Aosta Valley	80% Petit Rouge
APPELLATION	10% Cornalin
DOC Valle d'Aosta	10% Fumin

WINERY

Ottin was founded by Elio Ottin in 1989, who at the age of 23 acquired his first plots of land between the municipalities of Quart and Saint-Christophe. He was handed rough, steep terrain with coarse-grained soil, but with a passion for farming he revived the land to unearth minerals and sandy soils that now create the hallmark terroir of these Valdostan mountain wines. A system pivoting around the environment rather than the land, Ottin's energy is produced by 100% renewable sources, and in every sip, their wine communicates a history that reflects enrichment, belief in the land, and its producer's personality.

In 2007, Elio Ottin produced his first vintage of wines, totaling 30,000 bottles that included three types: Petite Arvine, Pinot Noir, and Torrette Superieur. The vineyards are located 650-700 meters above sea level with south-facing exposure and vines (planted between 1990 and 2014) trained on guyot with a density of 8,000 vines per hectare. The following years he added Fumin (a native monovarietal wine) and in 2011 Nuances, a selection of Petite Arvine vinified in large neutral oak barrels. The Fumin vineyards, planted in 2006, are located at 700 meters in altitude with south-facing exposure, and also trained on guyot.

CULTIVATION

Integrated pest control and organic farming wherever possible. The vineyards are fertilised exclusively with manure from their own cows, while winter hay is cut from the meadows surrounding the cow shed.

VINIFICATION

Manual harvest in crates and instant cooling in refrigeration room. Light pre-fermentative maceration, spontaneous fermentation on indigenous yeast with continuous pump over.

AGING

12 months aging in 20 HL Austrian oak foudres.