

Ottin

COUNTRY
Italy

REGION
Valle d'Aosta

APPELLATION
Valle d'Aosta DOC



Torrette Superieur 2022

VARIETALS

80% Petit Rouge, 10% Fumin, 10% Cornalin

VINEYARD PHILOSOPHY

Organic

ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
1 hectare facing south	700 meters	Mountainous	Morainic, sandy

YIELD	DENSITY	CULTIVATION	VINE AGE
6,000-7,000 kg per hectare	7,500 vines per hectare	Guyot	20-30 years

CLIMATE

Among the warmest vintages on record, with persistent heat and drought. Early, vigorous growth made irrigation essential. The wines offer depth and structure, uniting warmth and Aosta Valley finesse.

HARVEST PERIOD

Harvest began September 29, 2022 with manual harvesting in boxes and immediate cooling through cold storage.

VINIFICATION

Fermentation begins after a light pre-fermentation maceration and proceeds spontaneously with regular pump-overs. The wine then matures for twelve months in 20 hL Austrian oak barrels, completing malolactic fermentation with indigenous yeasts before bottling in November 2024.

AGING

Aged for 12 months in 20 hL Austrian oak barrels to preserve purity and elegance.

LONGEVITY

10 years

NO. OF BOTTLES PRODUCED

5,300

FIRST VINTAGE PRODUCED

2007

ANALYTICAL DATA

ABV
14.5% Alc./Vol.

TASTING & PAIRINGS

Appearance: Deep ruby red with soft carmine tones.

Nose: Aromas of pine, herbs, licorice, and fresh green leaves.

Palate: Tobacco, dried leaves, and alpine mint evoke the mountain terroir, with earthy depth and the purity of the valley's character.

Pairings: Roasted meats, hearty pasta or rice dishes, cured meats, and aged cheeses.

Serving Temperature: 60-64°F

Wine Enthusiast
93PTS



AVAILABLE FORMATS

750 ml



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