

DI BARRÓ

TORRETTE SUPERIEUR



Grape Varieties

90% Petit Rouge, 10% indigenous varieties Premetta, Vien de Nus, Cornalin, Fumin and Vuillermin.



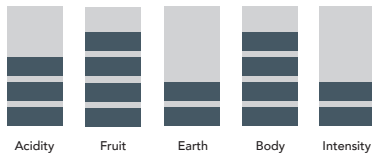
Designation

Vallée d'Aoste DOC, sub zone Torrette



Type

Still, dry red wine



Appearance

Medium ruby

Nose

Black olive, green peppercorns, coffee, raspberry, currant, clove, grilled sausage, milk chocolate, pine branch.

Taste

Raspberry, strawberry, mint, oregano. Dusty finish.

Pairing

Grilled red meats, kale or other bitter greens, gnocchi with tomato sauce, fontina cheese.



Soil

70% sand, with loam and clay, over fissured granite.

Aspect

Southern exposure at 2500 feet (750 meters). Average slope of 30 degrees

Fermentation

Harvest in October. Grapes are carried across the river for soft pressing. Wines are fermented in temperature controlled steel using indigenous yeast.

Aging

Matures for 24 months in stainless steel tanks. Further aging in the bottle for six month before release.

Alcohol

14%



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