



VITICULTEURS ENCAVEURS
VALLÉE D'AOSTE

CROTTA DI PRADO s.s. agricola



Valle d'Aoste Torrette DOP

name: Valle d'Aoste Torrette DOP

production area: town of Jovençon

surface: 0.60.00 ha

vine training technique: guyot

exposure to sunlight: north

year of planting: from 1920 to 1950

harvest time: first half of October, hand-picking in small crates

grape varieties: 70% Petit Rouge, Premetta, Cornalin, 20% Fumin
vinification: destemmed grapes, maceration on the skins for 8-10 days with pumping over three times a day on the first two days and then twice a day at controlled temperature

maturation: in steel vats

wine descriptors and food pairing suggestions:

ruby-red colored, a rich bouquet of floral notes, warm and soft on the palate, pleasingly fresh. It pairs well with pasta dishes and soups and is excellent for an afternoon casse-croût.

total production: 4,500 bottles per year

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