



Anselmet Torrette Superieur D.O.C.

(Toh-RAY-tay soo-pay-ree-UHR)

Petit Rouge is perhaps Valle d'Aosta's most important varietal. Not only is it exquisite in its expression, but it is almost entirely unique to the region, growing virtually nowhere else in Italia. Anselmet's top Petit Rouge is the Torrette Superieur, touched with a bit of Cornalin and Fumin. As crystalline as stained glass, with remarkable brightness, combined with a lush body, this is unusual and quite admirable for such a high-mountain fruit.



LOCATION

Valle d'Aosta, Italia.
(12 km. outside of Aosta)
7 hectares. 750-900 meters.



SOIL

Sand. White clay.



ESTATE

Anselmet.
(ahn-sel-MAY)



VINE

Guyot.
10,000-11,000 vines per hectare.
.5 bottle per plant average yield.



WINEMAKER

Giorgio & Bruna Anselmet.
(JOR-jo ahn-sel-MAY)
(BROO-na ahn-sel-MAY)



VINIFICATION

10 days spent on the skins.
Eight months in stainless steel.



VARIETALS

75% Petit Rouge,
15% Cornalin,
10% Fumin.



BARREL

No barrel aging.



RESIDUAL SUGAR

0.4 grams per liter.



MATURATION

2 months in the bottle.



ACIDITY

5.0 grams per liter.



VINTAGE PRODUCTION

110 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Beef Carbonade, prosciutto, wild game,
and fresh Alpine cheeses.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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