



TECHNICAL NOTES

CAVE DES ONZE COMMUNES 2016 TORRETTE

Founded in 1990, the Cave des Onze Communes includes 220 grower-members that farm nearly 150 acres across 11 municipalities in the Aosta Valley.

VINEYARDS

Nearly 150 acres in the heart of the Alps, at the foot of the Mont Blanc, in the communes of Quart, Saint-Christophe, Aosta, Sarre, Saint Pierre, Villeneuve, Introd, Aymavilles, Jovençon, Gressan, Charvensod. Organic farming (non-certified). Vineyards are planted at 1800 to 2900+ ft above sea level, in gravelly, clay-based soils.

APPELLATION

Valée d'Aoste DOC.

COMPOSITION

75% Petit Rouge, 25% Vien de Nus, Cornalin and Premetta.

VITICULTURE

Sourced from the communes of Quart, Saint-Christophe, Aosta, Sarre, Villeneuve, Saint-Pierre, Charvensod, Aymavilles, Jovençon and Gressan. Manual harvest. Vines are planted at 600 to 800 meters altitude.

VINIFICATION

Vinified and matured 6 months in stainless steel tanks.

ALCOHOL

13%

TASTING NOTES

Loaded with ripe, pure, red cherry fruit, with light spice notes. Round and well-balanced on the palate, with a long, clean finish.

SERVE WITH

Excellent with charcuterie, roasted meats, and a wide range of cheeses.

ACCOLADES

90 pts, "Very fresh and clean... Finishes long and bright..." – Vinous Media, 6/18 (2016).



UPC

750 ml 8030999000011



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