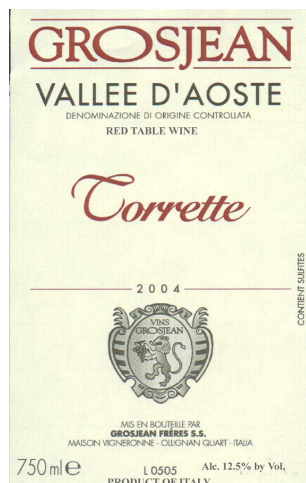


Grosjean



Torette



At a Glance:

- **Appellation:** DOC Valle d'Aosta
- **Encépagement:** Petit Rouge (80%), Vien de Nus, Doucet, Fumin, Mayolet (20%)
- **Average Annual Production:** 11,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1.5 ha of vines divided among 10 south-southwest-facing steeply sloped vineyards between the villages of Quart and Saint Christophe
- **Soil Types and Compositions:** Sandy glacial moraines
- **Vine Age, Training, and Density:** Trained in Guyot and planted from 1975 to 2010 at 6,000-8,000 vines/ha.
- **Average Yields:** c. 55-65 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually in early to mid October

In The Cellar:

- **Fermentation:** After total destemming and a 1-2 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts 8-12 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in vats following alcoholic fermentation
- **Élevage:** 8 months in stainless-steel tanks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and cross or cartridge filtered
- **Sulfur:** Applied during vinification, after malolactic, and at bottling, with 60-80 mg/l total sulfur.

In The Glass:

Grosjean's Torette, a traditional local blend anchored by the indigenous Petit Rouge cultivar, is charming and delicious in its youth but takes on more weight and gravitas with some bottle age. Bouyed by high acidity and snappy red fruit, the wine is balanced by notes of crushed rocks and earth that make it a perfect pairing for the traditional charcuterie and soups of the Val d'Aoste.