

*Maison  
Anselmet*

TORRETTE  
VALLÉE D'AOSTE SUPERIEUR ÉLEVÉ EN FÛT DE CHÊNE

VARIETAL: Petit Rouge 70%, Fumin 25%, Cornalin 5%

PARCELS: 4, in the towns of Saint Pierre, Villeneuve, Sarre and Charvensod

PLANTING YEAR: 1968

ALTITUDE: 750 - 900 m asl

SOIL: Sandy moraine

DENSITY: 10,000 vines / ha

VINE TRAINING: Spurred cordon

YIELD PER HECTARE: 9 t

VINIFICATION: Classic red vinification

AGING: In used barriques for 12 months

ALCOHOL CONTENT: 14%

TASTING NOTES:

Dense ruby red with purple hues. Aromas of spices, blackberry, jam, and forest. The palate has a solid structure, with notes of vanilla and incense, scarlet tones, herbaceous sensations, royal tannins, a noble alcoholic whiff and a spicy, fruity finish.



RED