



Bravo Wine Imports

VALLE D'AOSTA – Azienda Vitivinicola La Source

Torrette Superiore



GRAPES: Petit Rouge 85% - Fumin 10% - altri 5%

ALCOHOL CONTENT: 13%

COLOR: Red ruby with purple hues.

VINIFICATION AND AGEING: After the grapes are destemmed, they are carefully vinified according to the traditional fermentation of 8-10 days. The malolactic fermentation is done completely inside oak barrels, followed by an ageing of 7-8 months inside French Tonneaux.

BOUQUET: Intense aromas of rose, ripe red fruit, spices and almond notes.

FLAVORS: Dry, robust, velvety wine with pleasant tannic notes and full flavor with a long persistence

FOOD PAIRING: It goes well with main sources of meat, cold cuts, cheese or game.

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