

OTTIN

TORRETTE



Over the years this wine has generated its own history, becoming an emblem of our viticulture. Heroic and surly, this wine is like a budding talent that will enchant us as we discover it sip by sip. A triumph of raspberries and blackberries followed by wild strawberries, pine trees and eucalyptus. Each sip releases dynamism and vigour with a final hint of white pepper and gingery spiciness. Long and captivating.

Color: Red

Grapes: Petit Rouge 80%, Cornalin 10%, Fumin 10%

Soil: Sandy

Altitude: 650-700 m

Age of Vines: 25-30 Years old

Aspect: South

Training System: Guyot

Yield t/Ha: 8 t/Ha

Fermentation: 30 hl wooden for 10 months

Aging: 8 months and 4 in bottles

Production: 4,200 bottles per year

Represented by Soilair Selection

[Seventy.com/ottintorrette](https://seventy.com/ottintorrette)