

# Torti

## *Pinot Nero White*

### *Oltrepo Pavese D.O.C.*



Azienda Torti-Teniment Castelrotto is located in a triangular area formed by Santa Maria della Versa, Montecalvo Versiggia and Rocco de Giorgi, in Oltrepo Pavese (named because of its location across the Po from Pavia, flanked by Piedmont and Emilia Romagna). The majority of the wine of Lombardy comes from this zone, whose greatest contribution to viticulture came after they learned about winemaking from the Greeks around 600 BC. In the beginning of the century Giovanni Torti began cultivating vineyards in this ideal position, where the hills rise abruptly south of the Po towards the Apennines. Enrico Torti, Giovanni's son, learned the wine business from his father

and today Dino Torti, Giovanni's grandson, together with his wife Giusy and daughters Patrizia and Laura, own and operate the business. Dino has perfected the operation by selecting better plots of land with proper exposure to the sun and thermal paths, the biological structure of the vines and reduction of yield per hectare, and applying new techniques in vinification and bottling in order to obtain the absolute best wine possible. Pinot Nero Bianco is a lovely complement to hors d'oeuvres, light pasta dishes, white meats and fish. Serve chilled.

<b>Production Area:</b>	In the southwest of Lombardy's Oltrepo Pavese D.O.C. wine zone.
<b>Grape Varietal:</b>	100% Pinot Nero
<b>Vineyard Characteristics:</b>	3 hectares of chalk, calcareous clay soil, located at 260-280 meters above sea level with all day exposure to the sun.
<b>Form of Planting:</b>	Guyot; 4,800 vines per hectare
<b>Harvest and Vinification:</b>	Hand harvested in the first week of September and very slightly pressed in order to obtain the color of the white pulp only and still maintain the inherent flavors of the Pinot Nero. Maceration without the skins at a controlled temperature then aged in stainless steel for 5 months and a further month in the bottle before release.
<b>Sensory Characteristics:</b>	A beautiful golden straw color with fragrant fruit and flower aromas and an engaging taste with delicate hints of flint and toast.
<b>Analytical Data:</b>	Alcohol: 12% Residual Sugar g/l: 1-4 Total Acidity g/l: 6-7

**Number of Cases Produced:** 2,800 per year

# *Torti*

## *Bonarda*

### *Oltrepo Pavese D.O.C.*



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of the Po towards the Apennines. Enrico Torti, Giovanni's son, learned the wine business from his father and today Dino Torti, Giovanni's grandson, together with his wife Giusy and daughters Patrizia and Laura, own and operate the business. Dino has perfected the operation by selecting better plots of land with proper exposure to the sun and thermal paths, the biological structure of the vines and reduction of yield per hectare, and applying new techniques in vinification and bottling in order to obtain the absolute best wine possible. Bonarda is a wonderful complement to aromatic foods, game, lamb, fowl and flavorful cheeses. Best when served at a cool temperature.

<b>Production Area:</b>	In the southwest of Lombardy's Oltrepo Pavese D.O.C. wine zone.
<b>Grape Varietal:</b>	100% Croatina (mentioned in this zone as early as 1200 AD)
<b>Vineyard Characteristics:</b>	4 hectares of chalk, calcareous clay soil, located at 280-290 meters above sea level with all day exposure to the sun.
<b>Form of Planting:</b>	Guyot; 4,800 vines per hectare
<b>Harvest and Vinification:</b>	Harvested from October 1 <sup>st</sup> -25 <sup>th</sup> with a maceration on the skins at a controlled temperature followed by 9 months aging in stainless steel and 4 months in the bottle before release.
<b>Sensory Characteristics:</b>	A beautiful ruby red color, with intense aromas of wild berries and a taste that is warm, dry and well-balanced with soft mellow fruit flavors.
<b>Analytical Data:</b>	Alcohol: 13% Residual Sugar g/l: 5-6 Total Acidity g/l: 5-5.5

**Number of Cases Produced:** 3,734 per year

# *Torti*

## *Pinot Nero*

### *Aged in Barrique*

#### *Oltrepo Pavese D.O.C.*



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wine business from his father and today Dino Torti, Giovanni's grandson, together with his wife Giusy and daughters Patrizia and Laura, own and operate the business. Dino has perfected the operation by selecting better plots of land with proper exposure to the sun and thermal paths, the biological structure of the vines and reduction of yield per hectare, and applying new techniques in vinification and bottling in order to obtain the absolute best wine possible. Torti Pinot Nero is a perfect complement to red meats, fowl, pasta dishes with hearty sauces and strong cheeses. Serve at room temperature.

<b>Production Area:</b>	In the southwest of Lombardy's Oltrepo Pavese D.O.C. wine zone.
<b>Grape Varietal:</b>	100% Pinot Nero
<b>Vineyard Characteristics:</b>	3 hectares of chalk, calcareous clay soil, located at 280-290 meters above sea level with all day exposure to the sun.
<b>Form of Planting:</b>	Guyot; 4,800 vines per hectare
<b>Harvest and Vinification:</b>	The grapes are hand harvested from September 28 <sup>th</sup> to the first week of October with cold maceration on the skins for the first 24 hours at a controlled temperature of 0° C, then carbonic maceration with the skins at a controlled temperature. The wine is aged for 18 months in new french barriques, 3 months in stainless steel, and 2 months in the bottle before release.
<b>Sensory Characteristics:</b>	This is a noble, full-bodied, cardinal red wine with orange reflections. It is beautifully balanced, rich and elegant with a bouquet of blackberry and raspberry jam and subtle toasty flavors.
<b>Analytical Data:</b>	Alcohol: 14% Residual Sugar g/l: 1-2 Total Acidity g/l: 5-5.5

**Number of Cases Produced:** 1,734 per year

# *Torti*

## *Pinot Nero*

### *Oltrepo Pavese D.O.C.*



Azienda Torti-Teniment Castelrotto is located in a triangular area formed by Santa Maria della Versa, Montecalvo Versiggia and Rocco de Giorgi, in Oltrepo Pavese (named because of its location across the Po from Pavia, flanked by Piedmont and Emilia Romagna). The majority of the wine of Lombardy comes from this zone, whose greatest contribution to viticulture came after they learned about winemaking from the Greeks around 600 BC. In the beginning of the century Giovanni Torti began cultivating vineyards in this ideal position, where the hills rise abruptly south of the Po towards

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- Production Area:** In the southwest of Lombardy's Oltrepo Pavese D.O.C. wine zone.
- Grape Varietal:** 100% Pinot Nero
- Vineyard Characteristics:** 12 hectares of chalk, calcareous clay soil, located at 260-280 meters above sea level with all day exposure to the sun.
- Form of Planting:** Guyot; 4,800 vines per hectare
- Harvest and Vinification:** The grapes are hand harvested the last week of September with cold maceration on the skins for the first 24 hours at a controlled temperature of 0°C, then carbonic maceration with the skins at a controlled temperature. The wine is aged for 6 months in used French barrique, then 3 months in stainless steel, followed by 2 months in the bottle before release.
- Sensory Characteristics:** This is a noble, full-bodied, cardinal red wine with orange reflections. It is beautifully balanced, rich and elegant with a bouquet of blackberry and raspberry jam and subtle toasty flavors.
- Analytical Data:** Alcohol: 13%  
Residual Sugar g/l: 1.2  
Total Acidity g/l: 5

**Number of Cases Produced:** 6,933 per year

# Torti

## Incanto

### Oltrepo Pavese D.O.C.



Azienda Torti-Teniment Castelrottois located in a triangular area formed by Santa Maria della Versa, Montecalvo Versiggia and Rocco de Giorgi, in Oltrepo Pavese (named because of its location across the Po from Pavia, flanked by Piedmont and Emilia Romagna). The majority of the wine of Lombardy comes from this zone, whose greatest contribution to viticulture came after they learned about winemaking from the Greeks around 600 BC. In the beginning of the century Giovanni Torti began cultivating vineyards in this ideal position, where the hills rise abruptly south of the Po towards the Apennines. Enrico Torti, Giovanni's son, learned the wine business from his father and today

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<b>Production Area:</b>	In the southwest of Lombardy's Oltrepo Pavese D.O.C. wine zone.
<b>Grape Varietal:</b>	100% Barbera
<b>Vineyard Characteristics:</b>	2 hectares of chalk, calcareous clay soil, located at 280-290 meters above sea level.
<b>Form of Planting:</b>	Guyot; 4,800 vines per hectare
<b>Harvest and Vinification:</b>	Hand harvested from October 10 <sup>th</sup> -20 <sup>th</sup> and fermented under controlled temperatures followed by 18 months aging in French barrique, 3 months in stainless steel and 4 months in the bottle before release.
<b>Sensory Characteristics:</b>	An intense ruby red colored wine with purple reflections, an earthy structure with strong character, soft tannins and an intense aroma and bouquet reminiscent of fresh fruit, dried flowers and herbs.
<b>Analytical Data:</b>	Alcohol: 13.5% Residual Sugar g/l: 1-2 Total Acidity g/l: 6-6.5

**Number of Cases Produced:** 1,734 per year