

Oltretorrente Rosso Colli Tortonesi

Tortona



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| Wine | : Rosso Colli Tortonesi |
| Appellation | : Tortona |
| Grape varietal | : 90% Barbera 10% Dolcetto |
| Age of Vines | : Between 30 - 60 years old |
| Soil | : Limestone, chalk, and fossilized shells |
| Yield | : 6 tons per hectare |
| Harvest | : Third week of September through first week of October |
| Vinification | : 30 days skin maceration |
| Aging | : 10 months in concrete tanks sur-lie |
| Color | : Deep red |
| Nose | : Dense red fruit, Mediterranean maquis, spice |
| Taste | : Firm and structured with deep fruit and bright acidity. Typical of barbera. |
| Alcohol | : 14% |
| Bottle | : Burgundy |
| Stopper | : Natural cork |
| Size | : 12/750ml |



Oltretorrente's Rosso blend gives us a delicate interplay of ripe fruit and bright, mineral acidity. For many years, barbera and dolcetto were produced without or with only minimal wood influence, resulting in high-toned, structured styles. Mass markets seem to have moved towards intensely oaked styles, sappy in their richness with little balance or tannic structure to keep them from unraveling in the glass. By using only concrete to age this wine in, Oltretorrente keeps the classical elements of barbera and dolcetto, with their brightly tart high-note and tight tannin running throughout, but with a breath from the porous concrete which gives the wine depth, roundness, and a pleasant texture.