



DINO TORTI



*L'Eleganza del Vino dal 1910*

*Wine's Elegance  
Since 1910*



## The family

The Torti Family estate has origin since 1910, Dino is the owner of 30 hectares of wine situated in a great position, especially for the pinot noir grapes.

*The Torti family boasts a long tradition of DOC wine production.*

Even at the beginning of the century Giovanni Torti owned vineyards on the hills where viticulture was particularly favourable. Enrico continued the work and his son Dino, the current owner, has improved it. The winery is constantly evolving, the dynamism, attention to the wine lovers and intuition for new projects are important points of the business character. Thanks also to Giusy, Dino's wife, and their daughters Patrizia and Laura, who give to the winery the right feminine woman's touch!



## Torti world

The Torti family boasts ancient traditions of Oltrepò Pavese DOC wines. The production of our quality wines and spumanti is led by the expert, loving hands of father Dino, heir of a great tradition and passion for the vines, in particular for Pinot Nero. We own a vast area of land on the 45th parallel in Montecalvo Versiggia an area particularly vocationed for the production of Pinot Nero and Croatina, in our hills we cultivate selected grapes, worthy of the production of fine wines & sparkling. We look into the future in respect of our past and traditions... our history continues, living passions and emotions day by day.

*In our cellars the passion for wine becomes art.*

## The Terroire

*Land of ancient winemaking tradition where the hills touch the sky, the air is fresh and light with the fragrance of the must during the harvest. A hilly terrain composed of limestone, loam, and clay, characterized by a salubrious climate, refreshed by ascensional maritime breezes from Liguria. Airy and cool during the summer, harsh and dry in winter, lightly caressed by fog from Po Valley. Po is the great river of Pavia, city of art and history, which together created land and people, who is cordial and hard-worker, simple and genuine, the qualities of pride and culture. This is Oltrepò Pavese, where wine exists since more than three thousand years!*





## Our Production

Here is where the longest harvest in Italy takes place: first the Pinot Noir for sparkling wine is gathered, then the white grapes such as Chardonnay, and finally the reds like Barbera and Croatina (the variety of the greatly appreciated Bonarda). In particular, the Pinot Noir plays a prime role, it is used in sparkling wines and in the production of fine red wines for aging. A dry, sapid Barbera, vinous aromas, aged in barriques, an exceptional Bonarda of antique origins and finally our Pinot Noir. These are the wines we produce with great pride: Pinot Noir Vinified in White, still or sparkling, vinified in red, aged in barrique or Sparkling Martinotti Method (Charmat), Gran Carisma Sparkling Classic Method (fermentation in bottle as the Champagne).

## The Oltrepò Pavese

In the Middle Age, probably when the castles were built, the quality of the wine in the zone began to improve. The Oltrepò Pavese (antique Piedmont), a sea of vineyards furrowed by waterways, by towns of ancient origins and steeples which emerge from the hills in a splendid repetition and succession of colors, is comparable for its geographic configuration only to Champagne and Burgundy. "Halfway between the North Pole and the Equator" as the signs along the roads up through the hills say; it is indeed on the 45th parallel.

*You are welcome in our family estate to discover our wines and live together the Magic World of the Wine!*



### PINOT NOIR BARRIQUE IGP

Selected Pinot Nero grapes. Ruby red, smooth velvety aroma, important ethereal; full distinct taste in the mouth, with noble wood reminisces. A brief passage in barrique pleasingly highlights its structure. Food Pairing: red meat starters, rabbit, lamb, roast meats, cotechini and cheeses. Btl size: 750ml Magnum 1,5l "Limited Edition" - Serving temperature: 18° C.

### PINOT NERO BORGOGNA DOC OP

Fermentation in stainless steel tanks. Grapes: Pinot Nero 100% hand harvested Vinification: traditional in red. The body of this Wine is fresh, elegant; the senses will be captured from delicate perfumes of black cherry, strawberry flavors and raspberry that lightly dance upon the palate. Beautifully balanced with vibrant acidity. Serving temperature: 16-18° C.

### PINOT NOIR IGP

Our Pinot Noir is harvested by hands, selected from vineyards in our hill "Borgogna" that captures the best of the Oltrepò Pavese's. Delicate perfumes of black cherry, strawberry flavors and raspberry that lightly dance upon the palate. Food Pairing: grilled salmon, mushrooms, lamb, cheese. Btl size: 750ml Serving temperature: 16-18° C.

### PINOT NERO IN WHITE DOC OP

Vinified in white with Pinot Nero grapes, vines of antique origins from Burgundy and Champagne. The name derives from the shape of the pinecone shaped bunches. A golden straw coloured wine, harmonic aromas, elegant with slightly toasted nuances. Food Pairing: all hors d'oeuvres, light starters, fish dishes. Serving temperature: 8-10° C.

### BARBERA BARRIQUE IGP

Aged in Barrique, a wine of Piedmontese origins (Monferrato), it has a relatively short history, beginning of 1800. Wine of brilliant ruby color; vinous perfume; dry, sapid, full-bodied flavor. Serving suggestions: roasts of red meats, braised meats, game, boiled meats, sausages and cheeses. Btl size: 750ml Magnum 1,5l "Limited Edition" - Serving temperature: 16-18° C.

### BARBERA DOC OP

Piedmont origin vines (Monferrato) they have a relatively young history dating back towards the beginning of 1800. Bright ruby red, vinous aroma, dry, sapid and full to the mouth. Food Pairing: Roasted red meats, braised and boiled meats, game and mature cheeses. Btl size: 750ml. Serving Temperature 18° C.

### BONARDA VIVACE DOC OP

Native wine also called Croatina it has been cultivated in the territory since 1200, easily recognized by its natural "liveliness". Full ruby red, intense pleasing aroma, typical dry and harmonious to the mouth. Food Pairing: this wine is well matched with spicy foods, rabbit, lamb, poultry, cotechini, salami, medium mature cheese. Serving temperature: 12-14° C.

### CROATINA IGP

This Croatina is produced in the still version of the Bonarda Vivace, to taste the typical characteristics of our Croatina grapes at their best. Full ruby red, pleasant, intense aroma, typical dry and harmonious to the mouth. Food pairing: rabbit, lamb, traditional Italian cotechini and zamponi, salami, medium mature cheese. Serving temperature: 12-14° C.

### CASALEGGIO BRUT CHARMAT METHOD

Martinotti Method Pinot Nero & Chardonnay grapes. The sparkling is obtained during a long Charmat method. Straw yellow with bright reflections, pleasant aroma, typically fruity, crisp, dry, pleasing to the mouth. Perlage: fine, long, an elegant dance of "pearls" of bubbles. Food Pairing: excellent an aperitif and or throughout any meal. Serving Temperature 8° C.

### CASALEGGIO ROSÉ CHARMAT METHOD

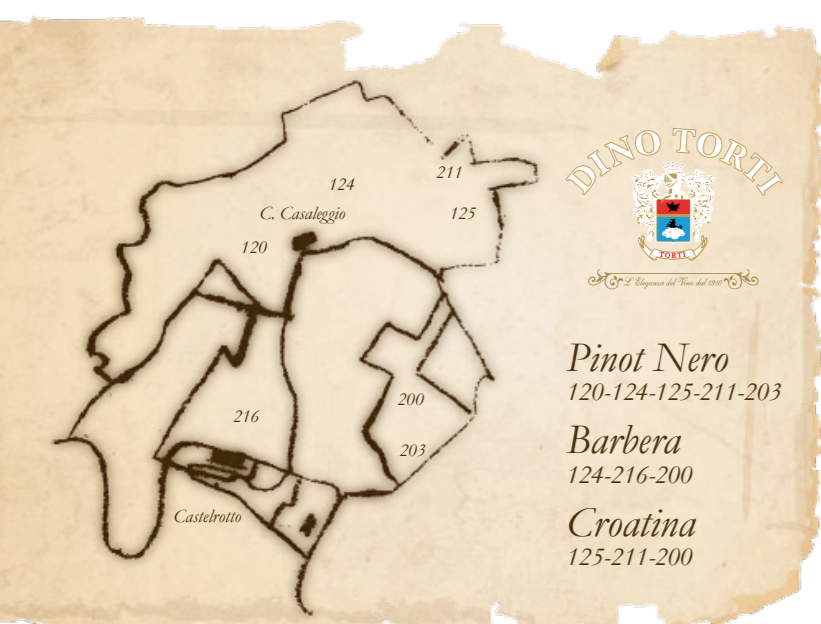
Martinotti Method Pinot Nero & Chardonnay grapes. This wine has a fine, persistent perlage colour, powdery pink, a sweet floral aroma and subtly spicy. Enticing and harmonious to the mouth thanks to a well balanced structure and effervescence. Perlage: fine, long, an elegant dance of "pearls" of bubbles. Excellent with seafoods. Serving Temperature 8° C.

### PERLA ROSA ROSÉ CLASSIC METHOD

Pinot Nero grapes selected yeasts, fermentation in bottle. A subtle pink with a fragrance of small woodland fruit, a fine persistent perlage, to the mouth, elegant, crisp and fresh, a pleasure to drink during any occasion, sharing and inspiring an array of emotions. Btl size: 750ml Magnum 1,5l "Limited Edition" Serving Temperature 8° C.

### GRAN CARISMA CLASSIC METHOD

Classic Method Brut Nature DOCG is the best expression of Pinot Nero grapes, produced with attention and care, for all the people who love the details of life and live with enthusiasm. Fresh, elegant, with a fine perlage, it is pleasant during any occasion, and able to arouse great emotions. Btl size: 750ml Magnum 1,5l "Limited Edition" Serving Temperature 8° C.





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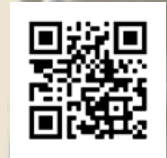
*L'Eleganza del Vino dal 1910*



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Feel the Freedom™



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