

## —TIMORASSO DERTHONA COLLI TORTONESI DOC—

*An elegant white wine from the ancient vineyard Timorasso, rediscovered in the '80s. Produced in limited quantities, this wine of excellence distinguishes itself for delicacy and sapidity, precious gifts from its terroir.*



VINEYARD:	Located in Piedmont, Colli Tortonesi area. Dry and clayey soil, marly subsoil.
GRAPEVINE:	Timorasso grapes, cultivated with Guyot method at 250 meters above sea level. Manual harvesting in the second half of September, selecting only the best grapes.
VINIFICATION:	Soft crushing and spontaneous fermentation with indigenous yeasts. Fermentation on skins for 3 days and ageing on lees in steel tanks for 12 months.
COLOUR:	Intense bright straw-yellow, with golden reflections through ageing.
BOUQUET:	At the nose it is complex, with notes of fruits and citrus. Fresh when young, it expresses pleasant mineral notes when aged.
TASTE:	Savoury, dry and round. Delightful floral and fresh fruit notes, persistent finish.
PAIRING:	Excellent as an aperitif. Perfect with light appetizers, quiche, risotto with cheeses and fish dishes
ALCOOL:	14% Alc.