



Timorasso 'Derthona' 2021

Designation: Colli Tortonesi Timorasso D.O.C.

Grape Variety: Timorasso (100%)

Vineyard: The grapes for the production of this wines are grown in various vineyard sites located in and around Monlea-le. They are facing from a southeastern to southwestern exposure, with soil made of calcareous marl.

Winemaking: Hand-picked in mid-September of 2021, the grapes were destemmed and then gently pressed. This was followed by the alcoholic fermentation taking place mostly in ceramic vessels and also, a smaller portion, in stainless steel tanks and large oak casks. The wine did not undergo malolactic fermentation.

Ageing: Ten months - in ceramic vessels, stainless steel tanks and large oak casks - on the fine lees, which are kept in suspension with frequent batonnage.

Description: Clear, intense yellow colour with a green hue. On the nose scents of ripe yellow fruit (pear and peaches), with mineral and floral nuances of acacia and hawthorn. Typical honey notes. After two to three years the mineral notes are more intense; sometimes emphasized by the typical scent of hydrocarbon which refines and adds complexity to the wine. On the palate the wine is dry, gentle, soft and quite rich though very well balanced, without any edges. It has a long lingering aftertaste paired with good fresh acidity.

Food pairings: Raw meat, fresh cold-cuts, warm and cold appetizers, first courses with strong flavours and white meat dishes. After a few years in the bottle, this wine is perfect with seasoned cheese.

