



Derthona Timorasso Boscogrosso

Designation: Colli Tortonesi D.O.C. Timorasso

Grape variety: Timorasso 100%

Grapes from the single vineyard "Boscogrosso" located on the top of the hill that acts as a watershed between the municipalities of Monleale and Volpeglino, with west/south-west exposure. The soil is calcareous-clayey and the altitude is 310 m. a.s.l. The vines are cultivated with the Guyot system, with a density of about 4,500 plants per hectare. The total area is about 2 hectares.

Winemaking: fermentation, lasting about 4 weeks, takes place partly in ceramic, partly in wooden vats and partly in steel. Malolactic fermentation is not carried out.

Ageing: 16 months in total between ceramic, wooden and steel vats in contact with the fine lees and a further 12 months in the bottle.

Description: in the glass it is clear, intense yellow in color. Complex hints emerge on the nose, creating a pleasant combination of freshness and pleasantness, with ethereal notes of hydrocarbons, floral notes like hawthorn and sweet notes such as honey. On the palate it is broad, fresh, mineral, complex and very persistent.

