



Timorasso Derthona 2019

Designation: Colli Tortonesi D.O.C. Timorasso

Grapes: 100% Timorasso

Winemaking: the grapes are selected from different vineyards located in Monleale, facing south-east and south-west with a clay-limestone soil. Fermentation lasts about 4 weeks and takes place partly in ceramic and partly in wooden and stainless steel casks. It does not undergo malolactic fermentation.

Aging: 10 months in ceramic, wooden and stainless steel casks, on fine lees kept in suspension with frequent batonnages.

Description: clear, intense yellow colour with green hues in the glass. On the nose fruity scents of pear and peach, with floral aromas of acacia and hawthorn. Typical honey notes. After 2-3 years mineral notes are more intense; sometimes emphasized by the typical scent of hydrocarbons which refines the wine. On the palate it is dry, warm, soft and very well balanced, without edges. It has a long lingering finish with a good 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.

