



WINEMAKING PHILOSOPHY

The grape of origin is Timorasso, a white variety which has found favourable soils and exposures on the hills around the town of Tortona, in the province of Alessandria, since Middle Ages.

After soft crushing and a short period of cold maceration, the free run must ferments at a temperature of 16-18 °C to enhance the varietal aromas. This is followed by several months' ageing on lees to improve the product's complexity and longevity.

TASTING NOTES

Colour: intense straw yellow.

Bouquet: complex, either with flower notes of acacia and hawthorn, and ripe notes of peach and honey. Other mineral and flint notes are highlighted in the final.

Palate: dry, with mineral thickness and good acidity. The persistence and texture are outstanding.

STATISTICAL INFORMATION

Grape variety: Timorasso

Alcohol: 14.0 % vol.

Appellation: Colli Tortonesi DOC Timorasso

Ageing: at least 12 months in steel vats.

