



Colli Tortonesi D.O.C. Timorasso Derthona

Location

Colli tortonesi (AL)

Grape variety

100% Timorasso

Vinification

The grapes are hand-harvested, followed by a gentle crushing. The must ferments at controlled temperature for approximately 10 days.

Aging

Aged solely in stainless steel, with monthly bâtonnage.

Nose

Notes of acacia flowers and field herbs, with subtle hints of hydrocarbons.

Palate

Round and enveloping on the attack, finishing with freshness and pleasant sapidity.

Food Pairing

Excellent with fried seafood, raw fish, and risottos.
(Serving temperature: 10-12°C).

MINERDI