



DERTHONA

COLLI TORTONESI

DENOMINAZIONE D'ORIGINE CONTROLLATA

TIMORASSO

Made with 100% Timorasso, a native Piedmontese grape variety.

IN THE VINEYARD: Grapes are hand-harvested in crates at the end of August.

IN THE CELLAR: Grapes cooling and soft pressing of whole bunches. Clarification to obtain the free-run must, fermentation in temperature-controlled steel tanks for about 20 days.

AGEING: Aged on fine lees with batonnage for 9-10 months and bottled during the summer. Aged in the bottle for at least one year before release.

PRODUCTION: about 5.000 bottles

FORMATS: 0,75

SENSORY PROPERTIES: Straw yellow color with golden highlights. Typical, complex aroma with hints of apple and citrus, followed by fragrant tropical fruit and yellow flowers. Hints of hydrocarbon and flint stone with the bottle aging. Full-bodied on the palate, with significant sapidity balanced by a lively and persistent freshness.

FOOD PAIRING: piedmontese appetizers, fish courses, risotti, medium aged cheese.

SERVICE TEMPERATURE: 10 °C

Marchesi Alfieri