



## ”DERTHONA” TIMORASSO COLLI TORTONESI DOC



**GRAPE VARIETY** 100% Timorasso – ancient autoctone varietal of the Tortona hills. Its production is very limited, but with high quality.

**LOCATION** Owned vineyards located on the beautiful Colli Tortonesi hills, in the village of Volpedo, in a domaine, located in a beautiful natural amphitheater of hills.

**VINEYARD** Excellent positions at 350 mt. asl with south and south-west sunny exposures.

**SOIL** Sandy soil rich in aracenus marl.

**VINIFICATION** fermentation of must for 10 days with very moderate contact with skins at 26°C. and partial maceration in French oak barriques for some months.

**CHARACTERISTICS** Straw yellow colour with golden hints. Bouquet is intense, with fruity notes of yellow peach, apricot and cantaloupe melon. The taste is fresh, fruity, pleasant and clean, well-balanced of mineral and fruity notes, with a rich texture and a very long harmonious finish.

**FOOD PAIRING** It matches perfectly with starters based on vegetables or cold cuts. Thanks to the good structure, it is a perfect companion to pasta dishes with truffles, green asparagus dishes, fresh cheeses, white meats and fish dishes.

**HISTORY** Timorasso grape is considered native to the Colli Tortonesi area. Surely it has been reported in the area since the Middle Ages, and over the centuries it has become the most cultivated vineyard of the area, up to the phylloxera event and the second world conflict. In the last few years, a group of visionary winegrowers has led the rediscovery of this varietal and brought to light its oenological characteristics, which enable it to obtain wines of remarkable texture and freshness, qualities that lead to an interesting propensity to longevity for an Italian white wine.