
DERTHONA

Colli Tortonesi

denominazione di origine controllata

Timorasso

GRAPE VARIETY_

100% Timorasso

VINEYARD_

Municipality of Monleale, Foglio n. 5, Parcels n. 106, 107

Vineyard's features: elevation 350 meters above sea level, on top of the hill. Exposure East.

Planting distance 2.50m x 0.80m, density 4500 vines / ha, Guyot

Age of vineyards: the vines were planted in Spring 2020

Vineyard surface area: 1.4 Ha

Yield: 60 q/ha.

Harvest period: last week of September and fist week of October.

Total production: 7.000 bt

VINIFICATION_

Rigid manual selection of the grapes in the vineyard. Spontaneous fermentation takes place in stainless steel at a controlled temperature of 18 °C max.

No malolactic fermentation.

AGING_

The aging takes place partly in large Austrian oak barrels for 1 year, the remainder in steel tanks. Following the aging period, the two masses are assembled. Before releasing it, the wine rests 4 months in the bottle.

TASTING NOTES_

Freshness and minerality characterize this wine. Anticipated by the intense yellow color, to which aging gives golden reflections, refined floral scents conquer the nose, supported by citrus scents. Aged wines offer more marked mineral sensations and fleshy and ripe fruit. Timorasso is a white wine so complex that it seems like a red.

CURIOSITY_

The Timorasso of the Tortona hills can boast the nickname "Derthona". All producers who produce Timorasso in the Tortona Hills area can call their Timorasso wine "Derthona". Derthona is the Latin name of the city of Tortona from which Timorasso originates. The goal is to link the vine to the area where it is born and from which it originates.



Bottled by ODDERO S.S.A. - La Morra (CN)
on behalf of **Monlià s.s.a. - Alba (CN)**
