

TIMORASSO

DERTHONA

OVERVIEW

Grape variety: Timorasso 100%

Location: southwest facing slopes, 300 m a.s.l.

Soil type: clay over grey limestone

Growing system: Guyot with a plant density of 4.000 p/ha.

Age of vines: around 30 years

Yield: 6.000 kg/hectare

Harvest time: from end of September to the beginning of October. The grapes are picked by hand into baskets and transferred directly to the cellar.

Processing: gentle grape pressing, temperature controlled fermentation and refinement on fine lees for at least 12 months.

Alcohol: a grading of 13-14% per volume.

NOTES OF THE OENOLOGIST

Colour: medium-intensity straw yellow

Bouquet: intense, persistent with traces of fruit and flowers. Smooth and elegant with mineral ending scents.

Taste: typical, mineral flavour, hints of mature plum; toasted almond at the end.

TASTING ADVICE

Serving suggestion: Timorasso is a precious wine suitable to the whole meal. It excels as an accompaniment to tasty and cured cheese. It is an elegant support to dishes of white meat, patès and vegetarian servings. Timorasso enhances also the taste of the famous Piemontese 'white truffle'.

AVAILABLE SIZE

Bottles of 75 cl.



COLLI TORTONESI
DENOMINAZIONE DI ORIGINE CONTROLLATA



44°49'22.40"N
9° 0'26.77"E



AZIENDA VITIVINICOLA MANDIROLA

Via Roma 29, 15050 Casasco (AL) Tel. +39 348 5931889 - www.mandirolavini.it