

# TIMORASSO TANTÈI

## OVERVIEW

**Grape variety:** Timorasso 100%

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

**Soil type:** clay over grey limestone

**Growing system:** spurred cordon with a plant density of 4.000 p/ha.

**Age of vines:** more than 90 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 in concrete barrels. The wine is then filtered and bottled and put to rest a few months before being ready for the market.

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

## NOTES OF THE OENOLOGIST

**Colour:** straw yellow

**Bouquet:** intense, persistent with traces of flowers. Smooth and elegant with scents of vanilla.

**Taste:** warm and soft with hints of pear and toasted almond.

## 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](http://www.mandirolavini.it)