



NAME OF THE WINE: TIMORASSO COLLI TORTONESI

Classification: Timorasso Colli Tortonesi DOC

Variety: 100% Timorasso

Altitude: 250 meters above sea level

Yield per hectare: 8 tons

System of growing: Guyot

Vine density: 5500 vines per hectare

Aging: 8 months in steel tanks and a minimum of 7 months aging in the bottle

Type of soil: chalky, clay

Time of harvest: second week of September

Average age of vines: 10 years

Description: The color is straw-yellow with green highlights. The nose is delicate and elegant, with suggestions of white flowers evolving in the typical Timorasso bouquet of tar and flint.

The mouthfeel is full and rich, but at the same time savoury and typically mineral.

Crispness makes it lively, drinkable and very long.

