

	C.T. TIMORASSO DATA SHEET	Pag. 1 - 2
Name	Colli Tortonesi DOC Timorasso "Fogliata"	
Year	2022	
Kind	Still white wine	
Classification	Denominazione d'origine controllata	
FARM DESCRIPTION		
Produced by	Colonna Roberto & Alessandro s.s.	
Area	Cascina Badina 1, Casalnoceto (Al)	
Zone of production	Casalnoceto (Alessandria)	
Terrain	Tendentially clayey	
Altitude	200 m above s.l.	
Breeding system	Guyot, one branch of grapes with 7 buds	
Climate	Mediterranean, with sultry hot summers and warm winters	
Harvest	Hand harvest, in 20 kg boxes, starting from half september to half october	
Quantity per hectare of grapes	8 t/ha	
Kind of grapes	Timorasso 100%	
Vinification	White vinification: decanting, flotation and alcholic fermentation at the end under controlled temperature (18 °C)	
Reasting on yeast	For 10 mounths, with periodic mixing of yeast. Bottling will follow	
Maturation	8 mounths in bottle, sale starting on november after the harvest	

TASTING		
Colour	Light yellow, with light green reflections	
Smell	Net and wide smell, with agrums and mineral flavour	
Taste	Full, armonic, lightly salted taste, with armonic and citrine flavour	
Gastronomic combination	Appetizers and tasty fishes (see bass, crustaceans)	
Pouring temperature	12 - 14 °C	
CHEMICAL PARAMETERS		
PARAMETER	Unite of measure	Value
Alcholic deegree	% vol	14,5
Total sulfur dioxide	mg/L	56
Volatile acidity (in acetic acid)	g/L	0,41
Total acidity (in tartaric acid)	g/L	6,42