

COLLI TORTONESI DOC TIMORASSO

Derthona

NAME

Colli Tortonesi DOC Timorasso

PRODUCTION AREA

Antichi Poderi del Pozzo estate, Momperone, Piedmont

VARIETY

100% Timorasso

WINEMAKING

Grapes harvested by hand, macerated at low temperature with soft pressing. Static clarification and slow fermentation at low temperatures. At the end of the sugars, an initial removal of the more persistent dregs follows while the rest remains on the fine dregs for six months with regular batonage. The wine is then bottled and aged for another six months before being released on the market.

CHARACTERISTICS

Light yellow color with golden reflections. Full-bodied, with a long finish. Intense aroma of dried fruit, honey and nuts. Very persistent aftertaste.

COMBINATIONS

Excellent with fish-based dishes such as lobsters, but also with grilled chicken with garlic sauce and pasta with white sauce.

SERVING TEMPERATURE : 10-12°

BOTTLES : 750 ML

TYPE OF SOIL : Sandy

PLANT : Guyot

PLANTS PER HECTARE : 4,000

YIELD PER HECTARE : 7.5 T

HARVEST : End of September