

TECHNICAL SHEETS OF OUR WINES

DERTHONA

from Timorasso grapes

Colli Tortonesi Timorasso DOC

Grape variety: Timorasso 100%

Soil composition: marly-silty-calcareous

Cultivation technique: 4500 plants/hectare with “Guyot” type of growing and thinning of the bunches.

Vineyards cultivation is converting to organic farming.

Grape harvest: hand picking, transported in crates.

Type of product: dry white wine obtained from Timorasso grapes, native of the area around Tortona.

Savory and mineral, of high alcoholic content and solid structure.

It receives a refining on fine lees in steel tanks with controlled temperature and regular “batonnage” until bottling which, following the product specifications, can take place not before one year after the harvest.

Unlike most white wines, it expresses its full potential after a long aging in bottles.

On the palate it has elegant structure and long, persistent aftertaste.

Pairings: it matches well with full-flavoured cheese, and structured fish and white meat dishes.

Serving temperature: 12 – 14°C

