From its origins to today, towards the future. With care and vision

Derthona Timorasso

Designation: Colli Tortonesi D.O.C. Timorasso

Grape variety: Timorasso 100%

The grapes are grown in various vineyard sites located in and around Monleale with a southeastern-southwestern exposure. The soil is rich in limestone and clay.

Winemaking: fermentation lasts about 4 weeks and takes place partly in ceramic vessels, oak casks and stainless steel tanks. The wine does not undergo malolactic fermentation.

Ageing: 10 months – in ceramic vessels, stainless steel tanks and large oak casks – on the fine lees.

Description: clear, intense yellow color with green hues. On the nose fruit scents of pear and peach and floral nuances of acacia and hawthorn. Typical honey notes. After 2-3 years, the mineral notes are more intense and sometimes emphasized by the typical scent of hydrocarbon which refines the wine. On the palate the wine is dry, warm, soft, and very well balanced, without any edges. It has a long lingering finish with good fresh acidity.

Vietti

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