

DERTHONA

TIMORASSO COLLI TORTONESI DOC



VINEYARD & PRODUCTION INFO

Soil composition: calcareous
Training method: Guyot
Elevation: 984-1,148 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: mostly southward
Vines age: 20 years
Harvest time: second half of September
First vintage: 2018
Production: 10,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Timorasso
Fermentation
Container: stainless steel tanks
Maceration
Technique: in white
Aging
Container: stainless steel tanks
Length: 18 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 2 g/l
Acidity: 5.2 g/l
Dry extract: 19.5 g/l



FOOD PAIRINGS

It is recommended with fish dishes, red meats, and cheeses.



TASTING NOTE

Deep light straw yellow.
Delicate, very persistent, fruity, and reminiscent of the aristocratic scent of the grapes from which it is derived.
Dry, agreeable, clean, and harmonious.

PRODUCER PROFILE

Estate owned by: Broglia family
Winemaker: Donato Lanati
Total land under vine: 65 ha
Winery production: 300,000 bts
Region: Piedmont (Italy)

