



Timorasso is an indigenous white-grape variety of the Alessandria province (Piedmont), grown in an area of just 40 hectares, where the vine thrives in a perfect environment created by the soil, the extended sun exposure and the position sheltered from the wind.

Timorasso has been cultivated since the Middle Ages, and it seems that it was greatly appreciated by Leonardo da Vinci. The limited but high-quality production makes it a precious wine for real connoisseurs and enthusiasts.

It's an excellent aging DOC white wine. Its organoleptic qualities (ripe pear and wildflower honey) are fully appreciated only after four to five years of aging.

Timorasso "Derthona"

GRAPE VARIETIES

Timorasso

WINEMAKING

Soft pressing of the whole grape and aging for 10 months in concrete vats with weekly batonnage.

ANALYTIC DATA

Total acidity: 5.41 g/l

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

*Light color with marked notes of white fruits (apricot and pear) harmoniously combined with notes of flint and tar.
The taste is full, warm, long and salty.*

GASTRONOMY

It pairs well with roast veal or white meat and with seafood dishes.

Serving temperature 8-12°C

AVAILABLE FORMATS

75 cl

