

# Timorasso Derthona

*denominazione di origine controllata*

2020

## Designation of Origin

Appellation: Colli Tortonesi DOC

Grape varietal: 100% Timorasso

Formats: 750 ml

## Vinification

Destemming and soft-pressing; followed by fermentation in temperature-controlled small stainless steel tanks. The wine is left to rest on its noble lees for almost 8 months. The wine is then filtered and bottled. It is bottle-aged 3 months before release

## Tasting Notes

Color: yellow straw with golden hues

Bouquet: hints of bergamot, aromatic herbs and acacia honey

Taste: extremely elegant and charming on the palate, the mineral notes intermingle with citrus and floral notes. It has a long and clean finish

## Technical Characteristics

Alcohol content: 13% Vol.

Total acidity: 6.4 g/l

