



Timorasso Derthona Colli Tortonesi DOC 2020

Vietti

Type	White wine
Origin	Italien, Piemonte
Producer	Vietti Castiglione Falletto
Classification	DOC
Expansion	10 months in steel tanks, wooden barrels and concrete
Contents	75 cl
Vintage	2020
Enjoyment phase	up to 9 years
Serving temperature	8 - 10°C
Alcohol content	14 %
Grape varieties	Timorasso 100 %
Article no	10029720

Comments

The grapes are selected from different vineyards in Monleale (province of Alessandria) with a south-east and south-west exposure and a clay-limestone soil. Fermentation lasts 4 weeks and takes place partly in concrete and partly in wooden and stainless steel barrels. The wine is fermented without malolactic fermentation. Ageing 10 months in concrete, wooden and stainless steel barrels on fine lees kept in suspension with batonnage.

Pairing

Raw meat, fresh cold cuts, hot and cold appetizers, first courses with strong flavors and meat dishes. After a few years in the bottle, this wine pairs perfectly with seasoned cheeses.

Tasting notes

Clear, intense yellow color with green tones. Scents of pears and peaches. Aromas of acacia and hawthorn blossoms with typical notes of honey. In some cases, after 2/3 years, the mineral notes are more intense and reveal hydrocarbons. On the palate it is dry, warm, soft and very balanced, without edges. It has a long lasting finish with a good acidity.