



# Timorasso Derthona Colli Tortonesi DOC 2023

Vietti

<b>Type</b>	White wine
<b>Origin</b>	Italy, Piemonte
<b>Producer</b>	Vietti Castiglione Faletto
<b>Classification</b>	DOC
<b>Expansion</b>	10 months in steel tanks, wooden barrels and concrete
<b>Contents</b>	75 cl
<b>Vintage</b>	2023
<b>Enjoyment phase</b>	up to 9 years
<b>Serving temperature</b>	8 - 10°C
<b>Alcohol content</b>	13.5 %
<b>Grape varieties</b>	Timorasso
<b>Article no</b>	10029723

## 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

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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.