

# TIMORASSO DERTHONA

## OVERVIEW

Vine variety: Timorasso 100%

Location: southwest facing slopes, 300 m above s.l.

Soil type: a level of clay over grey limestone

Vine planting: 4.000 plants per hectare in the traditional 'Guyot' system

Ages of vines: around 30 years of age

Yield of vines: approximately 6.000 kg/ha

Time of picking: from end of September to the beginning of October.

The grapes are picked by hand into boxes and transferred directly to the cellar.

Processing: gently grape pressing, dregs removal, temperature controlled fermentation and refinement on fine lees for at least 12 months.

Alcohol: 13-14% vol.

## NOTES OF THE OENOLOGIST

Colour: medium-intensity straw yellow

Aroma: intense, persistent with traces of fruit and flowers. Smooth and elegant with mineral ending notes.

Taste: typical, mineral flavour. hints of mature plum; toasted almond at the end.

## TASTING ADVICE

Enjoyment: Timorasso is a precious wine suitable to the whole meal. It excels as an accompaniment to tasty and cured cheese. It is an elegant support to dishes of white meat, patès and vegetarian servings. Timorasso enhances also the taste of the famous Piedmontese 'white truffle'.

## AVAILABLE SIZE

Bottles of 75 cl.



COLLI TORTONESI  
DENOMINAZIONE DI ORIGINE CONTROLLATA

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