

TIMORASSO COLLI TORTONESI BRICCO SAN MICHELE

VEGAN

Piedmont, Italy

Claudio Mariotto

Method & Production

Bricco San Michele is a vineyard near the Municipality of Sarezzano. Facing southeast, it is the young vineyard, where the soils are made of limestone and clay. The Timorasso grapes are hand-harvested at the end of September/beginning of October. After a soft pressing, the must goes through a spontaneous ferment in stainless steel. One year of aging on the lees and at least 6 months in bottle before release.

Tasting Notes

Intense, long, persistent, floral, fruity, with a warming sensation on the palate. Soft, elegant, and concentrated. Very typical of Timorasso, mineral with notes of chamomile, ripe yellow plums, and toasted almond in the finish.

Food Matching

Poultry, seafood, soft cheeses, and grilled vegetables.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
MA0124	Timorasso Colli Tortonesi Bricco San Michele	Timorasso	2024	14.0%	Screw Cap	6x0.75lt	No	No	Yes	No