



TIMORASSO COLLI TORTONESI CAVALLINA

Piemonte, Italy

Claudio Mariotto



Method & Production

Cavallina is a 17-year-old vineyard of about 5 hectares, with south-east exposure, in the Vho area, in the municipality of Tortona. The soils here are a mix of pebbles and limestone marls. The Timorasso grapes are hand-harvested at the end of September/beginning of October. After a soft pressing, the must remains in contact with the skins for a few days at a controlled temperature and 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, and fruity with a warming sensation on the palate. Soft, complex, and elegant with notes of flinty minerality and ripe fruit.

Food Matching

Antipasto of olives, fresh cheeses, cured meats, vegetables. Also pairs really well with light pasta or risotto dishes.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|-------------------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| MA0321 | Timorasso Colli Tortonesi Cavallina | Timorasso | 2021 | 14.5% | Cork | 6x0.75lt | No | No | Yes | No |