

## Product Fact Sheet



## COLLI TORTONESI TIMORASSO

Piemonte, Italy

Monlià

## www.monliatimorasso.com

## Method & Production

Manual harvesting of the grapes from vineyards in Monleale. The grapes are cultivated using organic practices but are not certified. Whole bunch maceration before pressing. 40% is fermented and vinified in 20hl oak cask, and 60% in stainless steel tank. Seven months refinement on the fine lees. A minimum of ten months bottle refinement before release.

| Code       | Label name                | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|------------|---------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine |                           |               |         |         |              |           |         |            |       |         |
| MM0123     | Colli Tortonesi Timorasso | Timorasso     | NV      | 14%     | Cork         | 6x0.75lt  | No      | No         | No    | No      |

June 2025