

COLLI TORTONESI TIMORASSO

Piedmont, 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										
MM0124	Colli Tortonesi Timorasso	Timorasso	2024	14%	Cork	6x0.75lt	No	No	No	No