



MONLIÀ

Piedmont, Italy

www.monliatimorasso.com

Like many great ideas, Monlià was born from a series of passionate conversations among four like-minded friends and wine professionals. Over a few glasses of wine, they shared a vision: to revive Timorasso, an ancient and long-overlooked varietal native to Piedmont.

A meeting of minds between two renowned Piedmontese producers — Oddero Poderi e Cantine and Osteria More e Macine La Morra — Monlià is the result of the shared passion and expertise of Pietro Viglino, Isabella Boffa, Stefano Carbone, and Fabrizio Borgogno. United by a strong belief in Timorasso's potential, their mission is to use their collective knowledge and local insight to reveal what this grape can truly become: a wine of distinction, with remarkable elegance.

The name Monlià derives from the Piedmontese word for Monleale, a small village nestled in the hills of Tortona, where their vineyards are located. Here you have Sant'Agata Marl soil, a distinctive grey-blue soil that links the Tortona Hills to the most prestigious terroirs of the Langhe. The vineyards here share the same geological makeup that make La Morra's Barolo world-renowned: a complex tapestry of clay, silt, sand, and minerals. It is this unique composition that gives Timorasso its signature structure, minerality, and identity.

"This is more than an entrepreneurial venture: it's a declaration of love for our land, a bet on the future of Timorasso. A project that combines the experience of those who have shaped Italian wine history with the enthusiasm of those who want to write its future. In every bottle of Monlià there is our vision: to create a great white wine capable of challenging time, expressing the purest essence of its territory."

Code	Label name	Vintage	Alcohol	Closure type	Case size
White Wine					
MM0123	Colli Tortonesi Timorasso	2023	14%	Cork	6x0.75lt