



COLLI TORTONESI TIMORASSO DOC 'DERTHONA'

Piemonte, Italy

Borgogno

<http://www.borgogno.com>

Method & Production

Timorasso is a once extinct, ancient native Piemontese grape varietal which was revived in the late 70's/80's. Once harvested, the Timorasso grapes are taken to Borgogno's winery in Barolo to be processed. A week prior to harvest they create a 'Pied de Cuve' using the natural yeasts from the vineyard. Fermentation is carried out using these natural yeasts for around 20 days in stainless steel at a low temperature of 16°C. The wine is aged in concrete tanks for 10 months and a further period of refinement in bottle for 6 months before release.

Tasting Notes

Delicate, floral and aromatic on the nose. Beautiful freshness on the palate, this wine is dry with mineral characteristics and fresh citrus and stone fruit flavours.

Food Matching

Drink as an aperitif or pair with salads, vegetables or white fish

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
White Wine									
BO1117	Colli Tortonesi Timorasso DOC 'Derthona'	Timorasso	2017	14.0%	Cork	6X0.75lt	No	No	No