



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										
MA0318	Timorasso Colli Tortonesi Cavallina	Timorasso	2018	14.0%	Cork	6X0.75lt	No	No	No	No