



TIMORASSO COLLI TORTONESI 'PITASSO'

Piemonte, Italy

Claudio Mariotto

Method & Production

Manual harvest of Timorasso grapes, from the Pitasso vineyard. The vineyard is managed without the use of chemical fertilizers, herbicides, or systemic products. Soft and slow pressing of the grapes, spontaneous fermentation using indigenous yeasts. One year on the lees in steel tanks with light battonage and at least 12 months in the bottle.

Tasting Notes

Intense floral, with warm fruity and honey sensations. Pulpy and juicy, with a slightly spicy note on the finish.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
MA0820	Timorasso Colli Tortonesi 'Pitasso'	Timorasso	2020	14.5%	Cork	6X0.75lt	No	No	No	No