

Timorasso Derthona 2023



Straw in colour, tending to golden, strong tasting wine. Intense nose with hints of white flowers, apricot and peach. In the mouth it is savoury, mineral, with a characteristic note of honey.

Manual harvest around the beginning of september. Grape is destemmed and softly pressed. Fermentation in stell tanks at controlled temperature (12-15°C). Malolactic fermentation not done. Maturation for 10 months in concrete tanks on its lees. Batonnage. Bottle aging around 3 months.

Fish, appetizers, charcuterie, cheese, raw meat, pasta, spicy food.