

**Volpi**

# Timorasso Derthona 2023



## TASTING NOTE

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.

## VINIFICATION

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.

## FOOD MATCHING

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

SIZE	75cl
VINTAGE	2023
ABV	13.5%
GRAPE VARIETIES	Timorasso (100%)
CLOSURE	Synthetic Cork
SKU CODE	L8266123
EXPRESSION	White, Round and Fruity
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Synthetic Cork
PH	3
TOTAL ACIDITY	6.5g/l Tartaric
RESIDUAL SUGAR	3.5g/l
SKU	L8266123