

2023 Timorasso Derthona, Cantine Volpi



Country: Italy

Region: Piemonte

Sub-Region: Colli Tortonesi

Grapes: Grape Timorasso 100

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. □□□□□□□□□□ □□□□□□□□□□ □□□□□□□□□□

Winemaking:

Manual harvest around the beginning of september. Grape is destemmed and softly pressed. Fermentation in steel 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. □□□□□□□□□□ □□□□□□□□□□ □□□□□□□□□□

Vineyard :

The vineyards are all located in the Colli Tortonesi DOC area, in south-east of Piemonte around the town of Tortona. The average altitude is 220 meters above sea level. The soil is a mix of white calcareous marls and clays (Marne di Sant'Agata Fossili / Tortoniano). The average age of the vineyards is 15 years old. Green manure is used in order to increase fertility and biodiversity in the vineyards. □□□□□□□□□□

Food matching:

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

Unique Selling Point:

An elegant and structured white wine from an almost lost ancient grape variety from Piemonte: Timorasso. □□□□□□□□□□

Code L8266123	Practice Yes
Product STILL	Acidity 6.5 g/L
Style White, Round and Fruity	Residual Sugar 3.5 g/L
pH Level 3	Organic No
ABV 13.50 %	Biodynamic No
Closure Synthetic Cork	Egg / Milk No
Bottle Size 75cl	



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