



FRANCESCO IANDOLO



DERTHONA

DENOMINATION: *Colli Tortonesi DOC
Timorasso*

GRAPE VARIETY: *100% Timorasso*

VINEYARD: *Cà dell'Aglio in
Brignano-Frascata*

EXPOSURE: *South-West*

SOIL COMPOSITION: *calcareous-clayey*

VINEYARD ALTITUDE: *350m*

YIELD PER HECTARE: *60 Ql/Ha*

HARVEST PERIOD: *second half of
September*

VINIFICATION: *soft pressing of the grapes
and subsequent short cold natural
clarification of the must, which is then sent
for fermentation in stainless steel tanks at
controlled temperature of 16°C*

AGING: *12 months in stainless steel tanks
on its own yeasts with weekly batonnage.
After bottling the wine rests in bottle for
about 12 months before release*

BOTTLE CAPACITY: *0,75 l*

SERVING TEMPERATURE: *14°C*

TASTING NOTES

COLOR: *straw-yellow with slight golden
reflections*

BOUQUET: *intense and complex, with
mineral and hydrocarbon notes that tend to
accentuate with aging*

TASTE: *tasty, structured, endowed with a
pleasant envelopment and a fresh acidic
component typical of the grape variety*