



White Piccolo Derthona Colli Tortonesi Doc

Timorasso is the Barolo of whites and is a variety found only in this area. It is a white wine with a great body that needs months after bottling to express its best. It is a grape that is thoroughly unprecedented, intricate, has the capability to age, moreover, it is synonymous with Tortona. Timorasso is indigene to the Colli Tortonesi area and is notably different than the other white grapes in the area. It is a grape that can be eaten straight off the vine, due to its high, though balanced, sugar and acidity. While it has always been considered to be a wine that you mature, there is a new understanding- let us say like Petit Chablis, where it is drunk younger, without the extended wait.

Current vintage Timorasso is displayed almost like a different grape. It expresses itself in an entirely fresh forward way with inviting acidity and exceptional structure. The nose of peach and yellow fleshy fruit and a touch of diffused woodsiness plus some warm drizzled honey brings forth a whole new Timorasso experience. It has a long, clean finish and is truly a wine that is intended to be shared more often with friends and good food.

Grape(s): Timorasso

Age of Vineyard: 15 - 40-year-old vines

Area of Vines: Avolasca, Veguzzolo + Vho di Tortona

Harvest: mid to late September

The process: Handpicked around the end of September, the Timorasso is placed to cool for 6 hours of cryo-maceration effectively yielding a pleasing nose with more character. The must is fermented in stainless steel tanks for about 6 months on the lees. Left in bottle for a month or so before release.

Bottling: Takes place usually in late March after a light filtration.

Production: 15,000 bottles per year