

voerziomartini



COLLI TORTONESI DOC TIMORASSO “DERTHONA”

VARIETY: 100% Timorasso

PLANTS/HA: 5000

PLANTED VINEYARD'S YEAR: 1990

TRAINING SISTEM: Guyot

SUN EXPOSITION: South West - West

SOIL: Silty limestone

ALTITUDE ABOVE SEA LEVEL: 350 m.

THINNING: The selection of the grapes takes place mainly in the vineyard during the entire phase of fruit set, veraison and ripening. It is done manually with the aim to bring only the best grapes to ripe.

HARVEST: it is done by hand using small crates in order to haven't broken grapes before the crushing.

VINIFICATION: the cryomaceration lasts 12 hours using dry ice (that is pressed carbon dioxide) with the aim of extract more aromatic and colorant substances and protect the wine from oxygen. The alcoholic fermentation takes place in stainless steel tanks in order to limit the contact with oxygen and to control

the temperature at 15 - 16 °C.

All the operations after the fermentation are made using nitrogen in order to protect the wine from oxygen, to preserve aromatic and colorant substances and to limit the use of sulfites.

COLOUR: intense straw yellow.

BOUQUET: wide, rich, full-bodied and pleasant. There're hints of peach, pear and floral notes, such as acacia flowers and hints of honey.

With the refinement in bottle, complex aromas will emerge, for example the one of hydrocarbon.

FLAVOUR: warm, intense and soft. There's a very well balance between the high alcohol content and organic acids. Rich in fruity notes and well structured, it can be aged for long time.