



Derthona Colli Tortonesi Timorasso DOC, 2021 Nizza, Italy



Wine Details

Harvested in September, the best grapes are pressed whole and, after about 10 months on the lees, it rests in the bottle for at least 8 months before being released. Its minerality comes from the unique soil of the village of Montemarzino, rocky with portions of rare "zebedassi" marble (a mineral named after the hill itself). A combination of structure and freshness.

Vineyards/Region

Our plot is located in the municipality of Montemarzino (Zebedassi) has an area of 5 hectares at an altitude of 400 meters above sea level. Exposure is Second and Third quadrant (South/Southeast/Southwest) while the soil is sandy loam, with good endowment of active limestone.

Tasting Note

Rich, dense, with impeccable balance between freshness and saltiness. Citrus and yellow-fleshed fruit on the finish. Great depth and excellent drinkability.

Food Pairing

Pair with light first courses, white meats, fish preparations, cheeses

Varietal

100% Timorasso

<i>EAN</i>	<i>Pack/Size</i>	<i>ABV</i>
8017048007207	6/750ml	14%

Winemaker

Stefano Gagliardo

carolinawinebrandsusa.com
tenutagaretto.it

Cost:
Retail: