



## 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

### *EAN*

8017048007207

### *Pack/Size*

6/750ml

### *ABV*

14%

### *Winemaker*

Stefano Gagliardo

carolinawinebrandsusa.com  
tenutagaretto.it

*Cost:*  
*Retail:*