



Piemonte

## Monterosso Colli Tortonesi Doc Timorasso

**Grape varieties:** 100% timorasso

**Viticulture:** Timorasso. Density 4,600 vines per hectare. Few treatments are applied in the plants, using only copper, sulfur and natural seaweed fertilizer. Soil is exclusively enriched with organic flavour.

**Vinification:** This wine is fermented with indigenous yeasts and skin contact. It is aged in steel tanks for 2 years where it naturally decants with no need of filtration. Minimum sulfur dioxide is applied and only if necessary.

**Style:** Nose combines intense and persistent herbal, floral, fruity and salty notes. The full-bodied palate integrates chalky minerality, alcohol and acidity, allowing for a long finish. Over time, all elements build a complex, multi-layer wine.

**Key features:** Maturation in bottle is the clue. After 3-5 years the different components will start to integrate. After 10 years, full expression and complexity will be reached. At every step, serve chilled (14°), but not cold to access its Unique personality.

