



Piemonte

## Italo Colli Tortonesi Doc Timorasso

**Grape varieties:** 100% timorasso

**Viticulture:** Timorasso. Density 4,600 vines per hectar. Few Treatments are aapplied 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 steael tanks for 2 years where it naturally decants with no need of filtration. Minimum sulfur dioxide is applied and only if necessary.

**Style:** Gold in color. Nose combines restrained spicy and herbal notes. Searing acid, high alcohol and chalky minerality are the pillars of the wine. They are aligned with a powerful, rich and vibrant mid-palate, a full-bodied structure and a long finish.

**Key features:** Maturation in bottle is the clue. After 5 years, minerality will be more flinty and overall complexity more intense with graphite, musk and petrol notes. After 10-12 years, the wine will acquire a lacey delicacy and a silky texture. At every step, serve chilled (16°), but not cold to acess its Unique personality.

