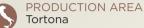


Colli Tortonesi Doc Timorasso Derthona "G.D."



GRAPE VARIETAL 100% Timorasso



Tortona



EXPOSURE Predominantly East

SOIL TYPE

Marine sedimentary marl originating from the Miocene, particularly associated with the Sant'Agata Fossils Marl formation

VINIFICATION

Controlled temperature fermentation



AGING

In steel tanks for several months at low temperature, with periodic bâtonnage until bottling



SUGGESTED SERVING TEMPERATURE

TASTING NOTES

Colour Bright straw yellow

Bouquet

Complex aromas of fresh citrus and white-fleshed fruit, with mineral nuances

Taste

Elegant, with notes of almond and a complex structure that promises good aging potential



