

TIMORASSO TANTÈI

OVERVIEW

Grape variety: Timorasso 100%

Location: southwest facing slopes, 300 m a.s.l.

Soil type: clay over grey limestone

Growing system: spurred cordon with a plant density of 4.000 p/ha.

Age of vines: more than 90 years

Yield: 6.000 kg/hectare

Harvest time: from end of September to the beginning of October. The grapes are picked by hand into baskets and transferred directly to the cellar.

Vinification processing: gentle grape pressing followed by temperature-controlled alcoholic fermentation in concrete tanks. At the end of alcoholic fermentation, the wine goes into seasoned French-oak, 500L tonneaux for a brief passage of about 7 days. The wine is then returned to concrete tanks where it will remain on the fine lees with occasional batonnage for at least 12 months before a delicate filtration and bottling.

Alcohol: a grading of 13-14% per volume.

NOTES OF THE OENOLOGIST

Colour: straw yellow

Bouquet: intense, persistent with traces of flowers. Smooth and elegant with scents of vanilla.

Taste: warm and soft with hints of pear and toasted almond.

TASTING ADVICE

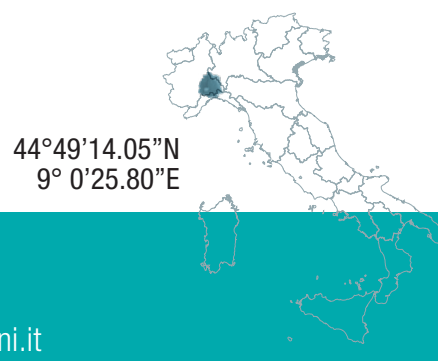
Serving suggestion: Timorasso is a precious wine suitable to the whole meal. It excels as an accompaniment to tasty and cured cheese. It is an elegant support to dishes of white meat, patès and vegetarian servings. Timorasso enhances also the taste of the famous Piemontese 'white truffle'.

AVAILABLE SIZE

Bottles of 75 cl.



COLLI TORTONESI
DENOMINAZIONE DI ORIGINE CONTROLLATA



AZIENDA VITIVINICOLA MANDIROLA

Via Roma 29, 15050 Casasco (AL) Tel. +39 348 5931889 - www.mandirolavini.it