



LINEA RETTA

COLLI TORTONESI TIMORASSO

denominazione di origine controllata

2021

The Vintage

2021 started with a cool and rainy spring followed by a warm, dry summer. The carefully positioned nets protected the vineyards from the few hailstorms that occurred. The cooler climate of September allowed us to start an early but perfect harvest. In terms of crop, we experienced a slightly lower quantity than usual. We perceived a balanced acidity with our sugar levels.

The Winemaking

Our timorasso was hand-picked, destemmed, and softly pressed, followed by fermentation in temperature-controlled small stainless-steel tanks. The wine is left to rest on its noble lees for 7 months and then filtered and bottled. It is bottle-aged for 4 months before release.

The Wine

It presents a straw yellow colour. Acacia honey, orange blossom and hints of petroleum on the nose are in harmony with floral and mineral notes on the palate. The elegance and complexity of the typical salinity defines a long and clean finish.

The Vineyard

Our 25-year-old vines lie on a calcareous clay marl soil at 380 - 420 meters of altitude in the middle of Monleale vineyard, in Tortona. The harvest period of our guyot trained vines usually starts in October.

Appellation: Colli Tortonesi DOC Timorasso

Res. Sugar: 0 g/L

Variety: 100% timorasso

Alc%: 13% by vol.

Vines per Ha: 5 000

Serving temperature: 10-12°C

Acidity: 6,1 g/L

Cellar potential: 15+ years

Food pairing: Pumpkin soufflé, braised rabbit with oven-cooked potatoes, vegetarian ravioli in walnut sauce, spaghetti cacio e pepe.

