

VILLA CERRUTI



Siur A.

DERTHONA

Colli Tortonesi
Denominazione di Origine Controllata

Timorasso



- ❖ **GRAPE VARIETY:** 100% Timorasso
- ❖ **EXPOSURE:** northeast
- ❖ **PRODUCTION AREA:** Avolasca (AL)
- ❖ **TRAINING SYSTEM:** Guyot
- ❖ **YEAR OF PLANTING:** 2007
- ❖ **VINES PER HECTARE:** 4.000
- ❖ **ALTITUDE:** 350 m a.s.l.
- ❖ **SOIL:** calcareous clay
- ❖ **HARVEST:** hand-picked in crates, late August / early September
- ❖ **VINIFICATION:** short cold maceration in press; fermentation in stainless steel at controlled temperature
- ❖ **AGING:** 12 months on the lees in stainless steel with frequent bâtonnage
- ❖ **BOTTLE AGING:** minimum 10–12 months
- ❖ **SERVING TEMPERATURE:** 12° - 14° C

❖ TASTING NOTES

Intense straw yellow with golden reflections. Aromas of white flowers, wildflowers, yellow roses, citrus, peach, and apricot, with marked mineral and hydrocarbon notes that intensify with age.

On the palate it is rich, fresh, elegant, and structured, with long and pleasant persistence. A wine with great longevity and bottle evolution.

❖ PAIRINGS

Meats, cheeses, risottos. Excellent also with fish (raw and shellfish). Intriguing with truffle.

Villa Cerruti Società Agricola S.r.l.

Via Alessandro Cerruti 51 ♦ 15050 Avolasca (AL) ♦ Italy

villacerruti.it