

VILLA CERRUTI



Tell

PICCOLO DERTHONA

Colli Tortonesi
Denominazione di Origine Controllata

Timorasso



- ❖ **GRAPE VARIETY:** 100% Timorasso
- ❖ **EXPOSURE:** north / northwest
- ❖ **PRODUCTION AREA:** Avolasca (AL)
- ❖ **TRAINING SYSTEM:** Guyot
- ❖ **YEAR OF PLANTING:** 2023
- ❖ **VINES PER HECTARE:** 4.000
- ❖ **ALTITUDE:** 300–350 m a.s.l.
- ❖ **SOIL:** calcareous clay
- ❖ **HARVEST:** mechanical, late August / early September
- ❖ **VINIFICATION:** short pre-fermentative cold maceration in press; fermentation in stainless steel at controlled temperature
- ❖ **AGING:** 8–10 months on the lees in stainless steel
- ❖ **BOTTLE AGING:** 6 months
- ❖ **SERVING TEMPERATURE:** 10° - 12° C

❖ TASTING NOTES

Bright, clear straw yellow.

Citrus aromas with hints of white and wildflowers, combined with savory and mineral notes.

On the palate it is fresh, elegant, with pleasant acidity and easy drinkability.

❖ PAIRINGS

Excellent as an aperitif, ideal with fish dishes, white meats, fresh cheeses, and risottos.

AVAILABILITY:
STARTING FROM 2027