CASCINA MONTANGOLA

TIMORASSO DERTHONA



Deep golden in color with complex aromas of ripe pear, yellow flowers and toasted almonds on the nose. Full bodied, rich and balanced with fresh acidity and a round, textured finish with touch of minerality.

Color: White

Area of Production: Colli Tortonesi, Italy

Varietals: 100% Timorasso

Soil: Clay and marl Elevation: 160 meters

Farming practices: Sustainable

Fermentation: The grapes are gently

pressed, slow fermented in stainless steel for

20 days

Aging: 12 months in steinless steel on the

lees, then a year in a bottle.

