



VIETTI PROJECT

TIMORASSO

1 . TIMORASSO & COLLI TORTONESI

Geographic location and environment



The Tortona hills are centered around the town known in the days of ancient Rome as Derthona. Lying 100 km from Castiglione Falletto, Tortona stands at the crossroads of four different regions: Piedmont, Lombardy, Emilia Romagna and Liguria. From our Nebbiolo, the road passes through the Barbera grown around the town of Asti, before reaching the home of another native Piedmontese varietal: Timorasso, a grape capable of producing great ageing white wines of refined elegance. Like the landscape of the Langhe and Roero since 2014, the quality and uniqueness of its hills have led to the vineyard trail that winds its way along the gentle ridges leading from Monleale Alto to the centre of Berzano becoming part of the sites recognized as UNESCO Treasures.

Hills



The Colli Tortonesi winegrowing area today comprises 47 municipalities (approx. 1800 hectares planted with vines). Although this may be small compared to the Langhe and Monferrato, it is developing into one of the most interesting areas in Piedmont in terms of vinegrowing.

At its extremes are on the one hand the River Po and its plain and on the other the Apennines rising to a height of 1700 meters and exposed to the sea winds arriving from neighboring Liguria.

Stretching out at its centre is an extraordinary, extensive range of hills featuring a succession of small villages straddling the hills or lying at the bottom of the valleys. The streams running down from the Apennines mark out the valleys Curone, Grue, Scrivia giving each of them particular soil-climate conditions.

2. TIMORASSO & COLLI TORTONESI

Soil



Geologically the area was formed around the same time as the Langhe (between 15 and 5 million years ago), and most of the hills and mountains around Tortona are composed of compact calcareous clayey soils formed from ancient marine deposits.

As a matter of fact, the blue marl of the so-called "Tortonian" period found here is the same as on the ridge running through Barolo. The composition of the soil changes here and there in the various valleys, but it is calcareous with a surface layer of sand and clay of varying thickness, much like most of the Langhe and Monferrato.

Climate



The climate on the Tortona hills can be defined as temperate humid, positively influenced by the winter Ligurian sea.

Winters are cold all the same (average temperature 12°C), with an average annual rainfall distributed throughout the course of the year of 800 and 1100 mm. Considerable day-night temperature variations during the grape-ripening period contribute to the intense, elegant aromas found in the wines.

3. TIMORASSO & COLLI TORTONESI

Timorasso

Agronomic characteristics

Reduced vegetative vigor, abundant vegetation, erect growth habit, high fertility and fairly early ripening. It also grows in areas above 500 meters of altitude. The compact, tapered clusters have good resistance to diseases.

Timorasso is a native white grape vine which has been grown in the area around Tortona since the Middle Ages. Other important local varietals are Barbera, Cortese (used to make Gavi, just a few km west of here) and Croatina. Its cultivation spread in particular in the medium-high part of the main valleys from east to west in the Tortona area: Val Curone, Val Grue and Valle Ossona. Subsequently it also extended into Val Borbera, and around Novi Ligure and the Oltrepö Pavese area. Over the centuries it was so highly appreciated that it became the most important Piedmontese white wine varietal in terms of surface area and production.

However, with the devastation caused by the phylloxera epidemic (1879), Timorasso began to be excluded from the replanting of the vineyards as it did not guarantee large enough yields, unlike Cortese, which was easier to grow and offered greater guarantees. The wine produced in the Tortona area from white grapes proved to be very successful though, and was almost totally exported, above-all to Germany and Switzerland. Documents confirming this in the State Archives in Turin testify to the purchasing between the World Wars of a young, semi-processed product called "torbolino" (a little cloudy) promoted by wine brokers in Northern Europe.

For Timorasso veritable oblivion was to follow during the period after the Second World War. The shifting attention of the market towards red wines with the post-war economic boom and the depopulation of the tougher agricultural areas led to a decline in the growing of the varietal, which continued until the 1980s when the commitment and tenacity of a group of young local vigneroni rediscovered its ancient past and set out to launch its comeback.

4. TIMORASSO & WALTER MASSA

Timorasso

Walter Massa, the pioneer



At the end of the '80s, it was Walter who laid the foundations for the renaissance of this great white wine. The first bottle of Timorasso was officially released in the early 1990s, and it was accompanied by great debate around the idea of using a native varietal to make a white wine with great personality, and offering it to a market which was increasingly influenced by standardized products. The primary goal is the total pursuit of quality, identity and authenticity in the wine. Walter relates that the first harvest of Timorasso to be vinified on its own, dating back to the 1987 vintage, was followed by a series of very mixed years which put the varietal severely to the test. The results were always very interesting however, except for the 1989, a harvest seriously damaged by hail.

The quality of the wine obtained was affected by a lack of experience in vinifying and managing the varietal, but after understanding with the '95 vintage that the wine made from

Timorasso gave its best several years following vinification, Walter decided to release "Costa del vento" 18 months after the harvest. The result was so phenomenal that two other Tortona producers - Andrea Mutti and Paolo Poggio - decided to follow suit, believing in the capacity of this grape of expressing the terroir. The success was exponential, and in the year 2000 more Tortona producers joined the three pioneers. Today it possible to compare the wines of Timorasso producers operating in the various valleys that form the Colli Tortonesi.

A niche choice featuring an extraordinary native varietal. The research and care dedicated to the production of this wine show the will to bring to the fore the unmistakable identity of a particular Piedmontese terroir and to step away from easy short cuts to uniform tastes.

IT IS VERY IMPORTANT TO EMPHASIZE THAT it was at at the beginning of the year 2000 that Timorasso began to be associated with the name of the town of Tortona: Derthona.

5. DERTHONA

Timorasso

Derthona, "a terroir, a wine, a varietal"



Today the name DERTHONA represents the Piedmontese white wine made exclusively from Timorasso grapes grown on the Tortona hills and it aims to be the symbol of the Renaissance of the Colli Tortonesi.

Set up with the aim of promoting and safeguarding the local wines, the Consorzio Tutela Vini Colli Tortonesi decided to follow the path leading to the identification of the area's most prestigious wine - Timorasso - with the wine's area of origin (Tortona, i.e. Derthona in ancient Rome), rather than the name of the varietal.

This will ensure greater protection and recognizability for Timorasso, which has seen its visibility and status growing exponentially for some years now.

So since the year 2000 the wine can be identified as "DERTHONA" (for the time being this remains an option for producers, but it will lead to the final consecration of the product).

Wine regulations: grape variety 100% Timorasso; a max. of 5% can be non-aromatic white grape varietals accepted by the Piedmont Region. Minimum ageing of 1 year required.

Characteristics of the wine:

The vine, terroir and style of vinification donate a white wine with a good cellar life. When young it is intense, full-bodied and appealing, while complexity, balance, power and finesse emerge with the passing of time and maturation in the bottle. Ageing brings out aromatic notes, minerality and the hydrocarbons which are a particular feature of this varietal.

DERTHONA shows its most interesting properties after at least five years in the bottle. Do not be afraid of forgetting a few bottles well-stored in the cellar and tasting them after ten years. If you treat yourself to the tasting of one bottle every year, you will discover the great evolutionary journey undertaken by this magnificent white.

6. DERTHONA doc



GRAPES

100% Timorasso

ALTITUDE

Minimum altitude for each municipality in order to avoid the valley floor and the plains

PRODUCTION

90 q. per hectare without excess

75 q per hectare max suitable for Derthona or Riserva

15% minimum suitable for Piccolo Derthona

RELEASES

Derthona

From 1st September of the year following the harvest

Piccolo Derthona

From 1st March of the year following the harvest

Derthona “RISERVA”

From 1st March of the third year following the harvest

ALCOHOL

Derthona 12% without “enrichment”

Piccolo Derthona 11,5% with “enrichment”

Derthona Riserva 13% without “enrichment”

PLANTS

350 ha by the year 2030 managed with a three-year call

7. ORGANOLEPTIC DESCRIPTION

Timorasso



Appearance

Clear, deep yellow, compact.

Nose

Intense and decidedly complex; in its first few years in the bottle fruity aromas reminiscent of peaches and pears, joined by floral notes including acacia blossom and hawthorn, along with well-defined hints of candy floss. Honey is a distinctive note. The bouquet is enriched after around 50 months by the mineral overtones and in some cases emphasized by hydrocarbons.

Palate

Dry, soft and warm, The tactile sensations on the mouth are dominated by good balance between the high levels of alcohol and organic acid; no rough edges, with body showing through; round and very long.

Pairings

Beef tartare, not overly seasoned cold meats, hot and cold hors-d'oeuvres, pasta dishes including the most flavorful, and white meat-based preparations or served with pulses, vegetables and fresh goat's cheese. When aged it is excellent with mature cheeses. It is also a meditation wine.

8. VINEYARD



SCALDAPULCE

150- 180 mslm

1,5 Ha

8. VINEYARD



BOSCOGROSSO
180 mslm 1,3 Ha

8. VINEYARD



BORGHETTO
150- 180 mslm - 1,3 Ha

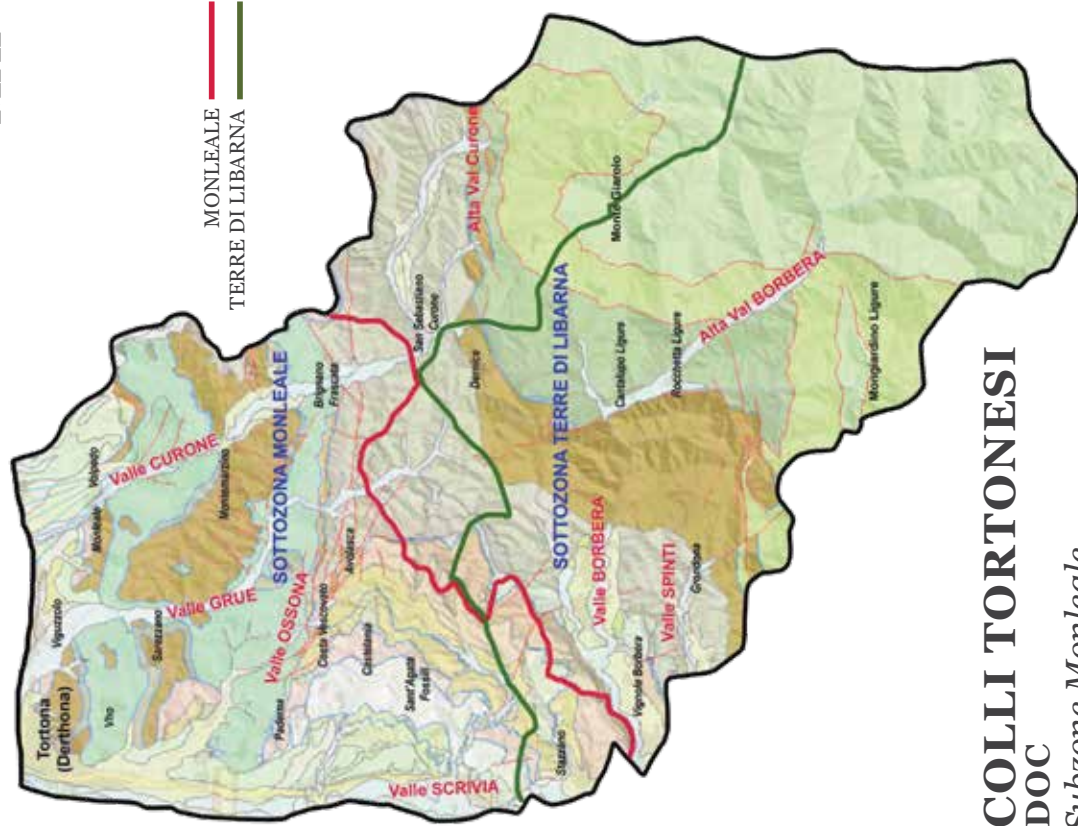
9. THE PHILOSOPHY

*We have chosen a profile of integration with the territory and the
Consorzio di Tutela dei Colli Tortonesi*



TIMORASSO

VIETTI PROJECT MAP



COLLI TORTONESI DOC

Subzone Monleale

Subzone Terre di Libarna

THE VALLEYS

Scrivia - Curone - Grue

Ossona - Borbera - Spinti

47 municipalities in the denomination

Barolo DOCG

Barbaresco DOCG

Roero DOCG

Nizza DOCG

Barbera d'Asti DOCG

Barbera del Monferrato DOC

Colli Tortonesi DOC - Dertthona

