



VIETTI DERTHONA TIMORASSO COLLI TORTONESI DOC



PRODUCER PROFILE

Winery Owner(s):
The Krause Family
Winemaker:
Eugenio Palumbo
Winery Founded:
1873
Region:
Piedmont

WINE STORY

Hailing from northern Piedmont, Timorasso has long been thought an interesting native varietal with exceptional aging and evolutionary potential. After several years of experimentation and collaboration with local winemakers in the Dertthona area of Colli Tortonesi, Vietti was proud to release their first vintage of Dertthona Timorasso with the 2018 vintage.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Monleale subzone
ELEVATION:	150 - 180 masl
SOILS:	Compact calcareous soils formed from ancient marine deposits
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	15 years
YIELD:	6,000 kg per hectare
GRAPES:	Timorasso 100%
TYPE OF YEAST:	Selected
FERMENTATION:	Whole cluster pressing
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Yes with polypropylene
AGING CONTAINER:	Ceramic, wood and stainless-steel casks
AGING TIME:	9 months
BOTTLE AGING TIME:	6 months
PRODUCTION:	10,000 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	13%	TOTAL ACIDITY:	6.04 g/l
RESIDUAL SUGAR:	1.1 g/l	EXTRACT:	20.7 g/l