



Oltretorrente Timorasso Colli Tortonesi

Tortona

Wine	: Rosso Colli Tortonesi
Appellation	: Tortona
Grape varietal	: 100% Timorasso
Age of Vines	: 15 years old
Soil	: Limestone, chalk, and fossilized shells
Yield	: 6 tons per hectare
Harvest	: Second week of September
Vinification	: Gentle whole-cluster pressing
Aging	: 8 months in stainless steel sur-lie
Color	: Straw yellow with green highlights
Nose	: Delicate and elegant, with notes of white flowers developing into tar and flint
Taste	: Full and rich, savory and mineral with lively crisp acidity
Alcohol	: 14.5%
Bottle	: Burgundy
Stopper	: Natural cork
Size	: 12/750ml



It takes a strong individual to cultivate the timorasso grape. Historically a noble grape, its qualities were perhaps overshadowed by its cranky growing process: asynchronous grape maturation, thin skins, and delicate stems dissuaded growers from continuing cultivation of this grape; however, under the watchful eye of a diligent farmer, timorasso thrives in the Colli Tortonesi. A contemplative wine, with richness and concentration to the palate that is cut down with a lean, mineral acidity, offers a pleasurable drinking experience to friends around a table as well as to the most fastidious riesling drinker. A wine that's lovely in its youth and develops delicious savory qualities with age.