



DERTHONA DOC

Grape variety: Timorasso

Municipality: Monleale

Extension: 1 hectare

Exposure: West; 315 meters above sea level

Year of planting: 2023

Soil: Calcareous marls

Alcoholic fermentation in steel at controlled temperature.

Aging with bâtonnage on fine lees for 12 months.

Followed by 12 months of aging in bottle.

Tasting characteristics

Colour: Straw yellow with golden reflections.

Bouquet: Notes of yellow fruit, citrus, floral hints like chamomile or orange blossom, honey, and hydrocarbons.

Palate: Dry, fresh, and savory. Harmonious, intense, and persistent mineral wine.

