



Volo sul Poggio

Colli Tortonesi DOC

Timorasso

GRAPES: 100% Timorasso

TYPE: Still white wine with controlled designation of origin.

SOIL: Calcareous clay

TERROIR: Monleale Alta hills. Average altitude of 300 meters above sea level

PLANTATION: Guyot training system, 4,200 vines/ha

HARVEST: The grapes are harvested by hand into crates when fully ripe.

VINIFICATION: Soft crushing of the grapes, temperature-controlled fermentation in stainless steel tanks. Maceration on the skins. The must rests on the fine lees for 10 months following harvest, in concrete tanks. Static fining and bottling with minimal addition of sulphites. Bottle-ageing for three months before sale.

ANALYTICAL DATA: 14% alcohol

SENSORY NOTES: Medium intensity straw yellow color, the flavor has mineral hints that dissipate into chamomile, ripe plums, walnut and toasted almond in the final. Intense, long-lasting, constant, persistent, oral and fruity w

PAIRINGS: savory pies, cheese risottos, structured and savory fish dishes, beef tartare, pasta dishes including the most flavorsome and white meats.

SERVING TEMPERATURE: 10/12 °C

