

TIMIAN

Timian is a Timorasso produced in the Colli Tortonesi, the unique region in the world where this grape is grown: the whole extension of Timorasso vineyards reaches only 52 hectares in total. Timorasso is a very old piemontese indigenous variety, which was in the 1960/70's almost lost, replaced by other more productive grapes: unfortunately mass-production was a negative but requested priority at that time.

Timorasso is a very pleasant and bodied wine already in the first years after the bottling, but only with the ageing the unique character and the great potential comes out.

WINE

APPELLATION: **Timorasso D.O.C. Colli Tortonesi**

GRAPES: **Timorasso 100%**

TYPE: **dry, bodied white**

AGEING POTENTIAL: **over 10 years**

FOOD PAIRING: with warm and tasty starters, fish main courses, asiatic dishes, pasta and white meat. Creamy or medium hard cheeses, young or medium aged.

FOOD PAIRING WITH PIEMONTESE DISHES: flan di "cardi gobbi" con fonduta, sfogliatina di crema alla pere con crema calda al gorgonzola, ravioli del "plin" al sugo di arrosto, Formaggio Montebore

IDEAL SERVICE TEMPERATURE: **13° - 15° C**

VINEYARDS

ORIGIN: Massimo Pastura estate grown grapes in the commune of Sarezzano

TRAINING SYSTEM: vertical trellis, simple guyot; grass is cultivated between the rows

SOIL TYPE: marly sandstones from the "tortonian" age

PLANTING DENSITY: 5.000 vines/hectares

AVERAGE VINE AGE: 20 years

ORIENTATION: South-West facing

HARVEST

PERIOD: september

METHOD: hand-picked in 20 Kg. capacity baskets

YIELD PER HECTARE: 6 tons grapes (1,2 Kg. per vines) - 35 hectolitres wine

WINE-MAKING

TYPE OF VAT: stainless-steel tanks

FERMENTATION CONTROL SYSTEM: thermo-regulation

FERMENTATION TEMPERATURE: 16°/17° C

LENGTH OF FERMENTATION: between 15 and 20 days, depending on vintage

NOTES

Once the grapes are picked, they are soft-pressed with an horizontal membrane-press after 10-12 hours cryomaceration: the skins remain in contact with the liquid at low temperature (below 5° C). Static decanting of the must takes place for 14/16 hours before the alcoholic fermentation starts.

AGEING

On the lees ("sur lie") in stainless-steel tanks for 22 months, with weekly vigorous stirring of the wine during the ageing, in order to keep the lees on suspension and assure an adequate balance, more structure and elegance. 8-10 months at least in bottle before the selling.

