

Borgogno



Derthona
Timorasso DOC



REGION

Piemonte

VARIETY

100% Timorasso

The Derthona is the result of refining for at least 18 months of the Timorasso: an ancient wine, which has been brought back to life, characterized by power, structure, mineral complexity and other aromatic characteristics that allow us to foresee very wide margins of evolution over time.

Growing location: Monleale and hills around Tortona

Vineyard position: South-West/South-East

Soil: clay/limestone soil

Wine training system: Guyot

Planting density: 5.000 plants/ha

Grape harvest: End of September

Ageing: at least until September 1st of the following year of harvest

TASTING NOTES

It is intense and complex on the nose: in the early years there are fruity smells reminiscent of pear, peach and floral smells such as acacia flowers and hawthorn with well-defined spun sugar notes. The honey note is very typical of this wine.

FOOD PAIRINGS

Aged cheeses, blue cheeses, cured meats, molluscs, crustaceans, fish. First courses of fish.