



— V I B E R T I —

Barolo - Italia

DERTHONA

Colli Tortonesi DOC Timorasso
2024

Specifications

Type: White wine

Grape variety: 100% Timorasso

Denomination: Colli Tortonesi DOC

Production area: Monleale (AL), Colli Tortonesi

Harvest start date: September 9

Analytical values

Alcohol content: 12.5% vol

Total acidity: 6.4 g/l

First vintage produced: 2021

Climate trend

The 2023 vintage was balanced, with a mild winter, cool and regular spring, and a very hot, dry summer interrupted by providential rain that supported gradual ripening. September offered sunny days with little thermal variation, favoring structure development in Timorasso.

Organoleptic characteristics

Color: Straw yellow in the first 3–4 years, then golden

Nose: Peach, acacia and hawthorn blossoms. Hydrocarbon and mineral notes predominant after a few years of maturation in the bottle

Serving temperature: 14°C

Aging potential: 15+ years

Vinification

Careful grape selection during harvest, with manual picking into 20 kg crates. After gentle pressing, the must rests in steel tanks for natural settling.

Alcoholic fermentation with indigenous yeasts takes place in temperature-controlled tanks: between 10–13 °C for about 15 days, followed by 10 more days at 17 °C.

Aging

Malolactic fermentation does not occur due to storage temperature and the naturally high acidity and low pH of the variety. Aging continues on lees for 10–12 months, with weekly bâtonnage.

