



SORDO

AZIENDA AGRICOLA SORDO GIOVANNI

di Sordo Giorgio

COLLI TORTONESI DOC TIMORASSO “Derthona”

Denominazione di Origine Controllata

2022

The **Colli Tortonesi Timorasso** certainly deserves a mention. This white wine is made from the **indigenous Timorasso grape**, a variety that has been recently rediscovered. With extraordinary structure, remarkable aging potential, and delicate, refined aromas, it is highly esteemed among wine enthusiasts. Despite its ancient origins, it belongs to the **new generation of Piedmontese white wines**. The name *Timorasso* may derive from the word *timido* (“shy”), suggesting a gentle, docile grape that ripens slowly. Year after year, Timorasso is gaining increasing popularity both in Italy and abroad, and with it, the ancient Roman name of Tortona — “**Derthona**” — is also being revived. Tortona was once a fortified city of the Ligurians. With only 200 hectares planted and 600,000 bottles produced annually, Timorasso has already earned its place as one of Italy’s most awarded and acclaimed white wines.

Wine Appellation: Colli Tortonesi DOC Timorasso.

Grape Variety: 100% Timorasso.

Available Format: 0.75 L.

Vineyard Technical Characteristics.

Production Area: Volpeglino (AL).

Altitude: 320–350 meters above sea level.

Soil: Calcareous, clayey, with sandy tendencies.

Vinification: Destemming followed by a 6–8 hours maceration in tank and gentle pressing. Alcoholic fermentation takes place in temperature-controlled stainless-steel tanks. Aging continues for 9 months in stainless steel, followed by a minimum of 24 months in bottle.

Organoleptic Characteristics.

Appearance: Crystal-clear straw yellow that evolves toward golden hues with aging.

Aroma: Floral and almond notes with subtle resinous and hydrocarbon hints.

Taste: Elegant and complex on the palate, with floral and mineral notes perfectly balanced by a marked acidity. The finish is broad and clean.

Serving Temperature: 10°–12°C.

Technical Specifications.

Alcohol Content: 14% Vol.

Acidity: 7.6 g/L.

Residual Sugar: 0.8 g/L.

First Vintage Produced: 2021.

Production for 2021 Vintage: 1,300 bottles.



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