

Thimos

“Derthona” Colli Tortonesi Timorasso DOC



Grape variety: Timorasso 100%

Exposure: south-west

Training system: Guyot

Village: Stazzano

Altitude: 380 mt agl

Malolactic fermentation: none

First year of production: 2018

Vinification: harvest when fully ripe, soft pressing and fermentation in stainless steel tanks at a controlled temperature.

Timorasso grapes from the Tortonesi hills are selected appropriately according to the best qualities. From the vintage of 2018 the decision to create this wine marked Alvio Pestarino. Indeed, the acquisition of new vineyards in the Municipality of Stazzano (Terre di Libarna) is recent.

After a soft pressing the must goes to cold fermentation in steel tanks. The permanence on the fine lees for about 10 months, the bâtonnages are performed

weekly. The refinement in the bottle brings Thimos to its maximum exaltation. Straw yellow with golden reflections, the nose has a good freshness with notes of peach and hydrocarbon. In the mouth, the flavor and minerality are the factors that highlight it, the alcohol content is well balanced by the structure ensuring a pleasant persistence.

Thimos is excellent with cold cuts, cheeses and fish-based main courses.