



Wine Technical Data Sheet Az. Agricola Mombisaggio

WITHE WINES

ELEKTRON Timorasso d.o.c. Colli Tortonesi

GRAPE VARIETY: 100% Timorasso

PRODUCTION AREA: Colli Tortonesi, Piedmont

SOIL: calcareous-clayey

EXPOSURE: south-west

ALTITUDE: 220 m.a.s.l.

TRAINING AND PRUNING: Guyot

PLANT DENSITY: 4500 vine stocks per hectare

CULTIVATION: Vines are grown without the use of chemical fertilisers, herbicides or systemic products.

HARVEST: Hand harvesting in the second half of September.

VINIFICATION: De-stemming, 5/6 days maceration on the grape skins in steel tanks at controlled temperature and drawing off completes fermentation in steel tanks.

AGEING: 12 months in steel tanks, 3 months in the bottle.

TASTING NOTES: Wine with a bright golden yellow colour. Dry, sapid and fresh tannins, with hints of herbs and mineral notes.

FOOD PAIRINGS: Suitable for white and red meats. Ideal for Montebore risotto.

SERVING SUGGESTIONS: Leave to rest after transport, oxygenate in the glass. Recommended serving temperature:

14° C.

ELEKTRON² Vino bianco

GRAPE VARIETY: 100% Timorasso

PRODUCTION AREA: Colli Tortonesi, Piedmont.

SOIL: Calcareous-clayey

EXPOSURE: south-west

ALTITUDE: 220 m.a.s.l.

TRAINING AND PRUNING: Guyot

PLANT DENSITY: 4500 vine stocks per hectare

CULTIVATION: Vines are grown without the use of chemical fertilisers, herbicides or systemic products

HARVEST: Hand harvesting in the second half of September.

VINIFICATION: De-stemming, 5/6 days maceration on the grape skins in steel tanks at a controlled temperature and drawing off completes fermentation in small wooden (oak) barrels.

AGEING: 16 months in wooden barrels and 3 months in the bottle.

TASTING NOTES: The fermentation in wood gives the wine strong spicy, citrus and persistent aromas with hints of peach and apricot, accompanied by the tannins, minerality and flavours typical of the grapes.

FOOD PAIRINGS: Mature cheeses, spicy flavours, wild game meat and fatty food with strong flavours.

SERVING SUGGESTIONS: Leave to rest after transport, oxygenate in the glass. Recommended serving temperature: 16° C.

DERTHONA 2023 Vino bianco

GRAPE VARIETY: 100% Timorasso

PRODUCTION AREA: Colli Tortonesi, Piedmont.

SOIL: Calcareous-clayey

EXPOSURE: south-west

ALTITUDE: 220 m.a.s.l.

TRAINING AND PRUNING: Guyot

PLANT DENSITY: 4500 vine stocks per hectare

CULTIVATION: Vines are grown without the use of chemical fertilisers, herbicides or systemic products.

HARVEST: Hand harvesting in the second half of September.

VINIFICATION: The grapes are destemmed and macerated on the skins for 48 hours in temperature-controlled stainless steel tanks. After maceration, racking takes place and the must continues alcoholic fermentation in stainless steel. Fermentation is spontaneous, carried out by indigenous yeasts, with no added sulfites.

AGEING: 12 months in stainless steel tanks and 3 months in bottle.

TASTING NOTES: Deep straw yellow with golden highlights. Aromas of white flowers and acacia, with citrus notes and a honeyed finish. Structured, mineral, and savory.

FOOD PAIRINGS: Fish and vegetable appetizers, white meats. Ideal with Cortese risotto.

SERVING SUGGESTIONS: Leave to rest after transport, oxygenate in the glass. Recommended serving temperature: 13–14 °C.

DYNAMIS Vino bianco

GRAPE VARIETY: Cortese 100%

PRODUCTION AREA: Colli Tortonesi, Piedmont.

SOIL: Calcareous-clayey

EXPOSURE: south-west

ALTITUDE: 220 m.a.s.l.

TRAINING AND PRUNING: Guyot

PLANT DENSITY: 4500 vine stocks per hectare

CULTIVATION: Vines are grown without the use of chemical fertilisers, herbicides or systemic products

HARVEST: Hand harvesting in the second half of September.

VINIFICATION: The grapes are destemmed and macerated on the skins for 24 hours in temperature-controlled stainless steel tanks. After maceration, racking takes place and the must continues alcoholic fermentation in stainless steel. Fermentation is spontaneous, carried out by indigenous yeasts, with no added sulfites.

AGING: 6 months in stainless steel tanks and 3 months in bottle.

TASTING NOTES: Straw yellow in color, with persistent fruity aromas of green apple and floral notes. Dry, savory, and fresh.

FOOD PAIRINGS: Fish and vegetable appetizers, white meats. Ideal with Cortese risotto.

SERVING SUGGESTIONS: Leave to rest after transport, oxygenate in the glass. Recommended serving temperature: 13 °C

ORANGE WINE

THALIA Orange wine

UVE: Moscato 100%

PRODUCTION AREA: Colli Tortonesi, Piedmont.

SOIL: Calcareous-clayey

EXPOSURE: south-west

ALTITUDE: 220 m.a.s.l.

TRAINING AND PRUNING: Guyot

PLANT DENSITY: 4500 vine stocks per hectare

CULTIVATION: Vines are grown without the use of chemical fertilisers, herbicides or systemic products.

HARVEST: Hand harvesting in the second half of September.

VINIFICATION: The grapes are destemmed and macerated on the skins for two months in temperature-controlled stainless steel vessels. Fermentation is spontaneous, carried out by indigenous yeasts, with no added sulfites.

AGING: 6 months in stainless steel tanks.

TASTING NOTES: Bright orange with copper highlights. Distinctive varietal aromas typical of Moscato, including gardenia, tuberose, musk, dried fruit, sugar cane, plum, and aromatic herbs. Dry, enveloping and persistent, with a characteristic almond note on the finish.

FOOD PAIRINGS: Sweet Gorgonzola and medium-aged blue cheeses.

SERVING SUGGESTIONS: Leave to rest after transport, oxygenate in the glass. Recommended serving temperature: 14 °C.

RED WINES

NERONE Barbera doc colli Tortonesi

GRAPE VARIETY: Barbera 100%

PRODUCTION AREA: Colli Tortonesi, Piedmont.

SOIL: Calcareous-clayey

EXPOSURE: south-west

ALTITUDE: 220 m.a.s.l.

TRAINING AND PRUNING: Guyot

PLANT DENSITY: 4500 vine stocks per hectare

CULTIVATION: Vines are grown without the use of chemical fertilisers, herbicides or systemic products.

HARVEST: Hand harvesting in the second half of September.

VINIFICATION: The grapes are destemmed and transferred to temperature-controlled stainless steel tanks for fermentation. The wine remains on its fine lees for approximately 5 months.

AGING: 12 months in stainless steel tanks and 3 months in bottle.

TASTING NOTES: Deep ruby red in color. Vinous, complex and concentrated bouquet with notes of red cherry fruit, complemented by delicate balsamic and spicy hints. Smooth, well-integrated tannins. Dry and fresh, with a savory and spicy finish. Good persistence.

Vintage 2023 Spontaneous fermentation. No added sulfites.

FOOD PAIRING: White and red meats, stews, and medium-aged cheeses. Ideal with Bagna Cauda.

SERVING SUGGESTIONS: Allow the wine to rest after transportation. Let it breathe in the glass before serving. Recommended serving temperature: 18°C.

INCIPIT Vino Rosso

GRAPE VARIETY: Dolcetto 100%

PRODUCTION AREA: Colli Tortonesi, Piedmont.

SOIL: Calcareous-clayey

EXPOSURE: south-west

ALTITUDE: 220 m.a.s.l.

TRAINING AND PRUNING: Guyot

PLANT DENSITY: 4500 vine stocks per hectare

CULTIVATION: Vines are grown without the use of chemical fertilisers, herbicides or systemic products.

HARVEST: Hand harvesting in the second half of September.

VINIFICATION After destemming, the grapes are crushed and fermented without clarification or filtration. The wine ages for 12 months in stainless steel tanks and is bottled before the following harvest.

AGEING: 12 months in stainless steel tanks and 3 months in bottle.

TASTING NOTES: Deep ruby red color. Vinous and complex bouquet with notes of red fruit and spices. Round yet firm tannins.

FOOD PAIRING:

White and red meats, stews, and medium-aged cheeses. SERVING SUGGESTIONS: Allow the wine to rest after transportation. Let it breathe in the glass before serving. Recommended serving temperature: 18°C.

NERONE² Vino Rosso

GRAPE VARIETY: Barbera 100%

PRODUCTION AREA: Colli Tortonesi, Piedmont.

SOIL: Calcareous-clayey

EXPOSURE: south-west

ALTITUDE: 220 m.a.s.l.

TRAINING AND PRUNING: Guyot

PLANT DENSITY: 4500 vine stocks per hectare

CULTIVATION: Vines are grown without the use of chemical fertilisers, herbicides or systemic products.

HARVEST: Hand harvesting in the second half of September.

VINIFICATION: The grapes are destemmed and fermented in stainless steel tanks. The wine remains on its fine lees for approximately 5 months, then continues ageing for 12 months in oak barrels.

AGEING: 12 months in oak barrels and 3 months in bottle.

TASTING NOTES: Intense ruby color with violet highlights. Aromas of sour cherry and blueberry, complemented by subtle herbal and spicy notes. Concentrated, fruity, and enveloping palate supported by good acidity.

FOOD PAIRING: Ideal with stuffed pasta, game, and aged cheeses.

SERVING SUGGESTIONS: Allow the wine to rest after transportation. Let it breathe in the glass before serving. Recommended serving temperature: 18°C.