



WINEMAKER

Giorgio Lavagna

TECHNICAL DATA

Alcohol
14.5%

FONTANAFREDDA

DERTHONA COLLI TORTONESI TIMORASSO
DOC 2020

BACKGROUND

Since 1858, the Fontanafredda Estate & Winery has been instrumental to the growth and international awareness of Barolo, while championing sustainability and community engagement in the Langhe region of Piedmont. Under the lead of visionary entrepreneur, Oscar Farinetti, Fontanafredda has built a portfolio of wines that express the depth and diversity of the Langhe, produced from grapes that are farmed from organic and sustainably managed vineyards. Since the 2018 harvest, Fontanafredda is the largest certified organic winery in Piedmont.

APPELLATION

Colli Tortonesi DOCG, Italy

VARIETAL COMPOSITION

100% Timorasso

TERROIR & VINTAGE NOTES

Timorasso is native grape to the Colli Tortonesi DOC, a stretch of hills (colli) flanking the town of Tortona 60 miles to the east of Barolo and the Langhe hills. Derthona is the ancient Roman name for Tortona. Seeking an identity that ties to the land rather than a grape, in 2000 the decision was made by Timorasso producers to name all Timorasso bottlings, Derthona. With the ability to age, Derthona has the reputation for being the "white Barolo."

Grapes for Fontanafredda's Dorthona bottling from southwest-facing vineyards 250ml asl. Soils are composed of ground limy limestone (pulverized limestone). Hand harvested grapes are picked at the end of September and brought to the winery in 20-kilo boxes.

WINEMAKING & AGEING

As soon as the grapes reach the winery, they are de-stemmed and pressed, then cold-macerated for 12 hours at a temperature of 46°F. At the end of the maceration, the grapes are softly squeezed and the must, after a 24-hour rest in the tank, is decanted to separate the coarser deposits. Fermentation takes place inside steel vats for about 30 days at temperatures between 59°–62°F. It is bottled without ageing.

TASTING NOTES

Intense straw yellow. Aromatic bouquet of exotic fruit and white-pulp fruit. An enveloping and harmonious wine, it has a fresh and persistent profile. As it ages, it gains in mineral complexity and boast dried fruit, almond and honeyed notes.

Served chilled it is a great aperitif. For meals, it is ideal with fish-based appetizers, seafood risottos and seasoned cheese.

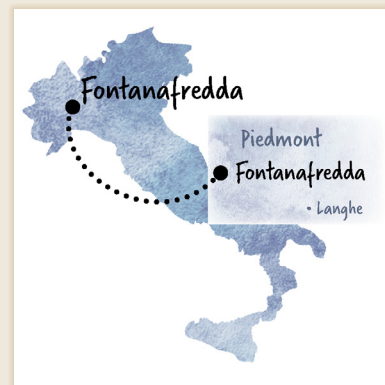


FONTANAFREDDA

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