

**Derthona, Colli Tortonesi  
Timorasso**

**-La Chiara-**

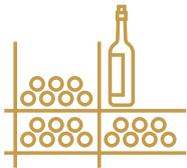


*Italy  
Piedmont  
Alessandria*



**VINIFICATION**

Vinification takes place entirely in stainless steel, with careful fermentation management to preserve the wine's aromatic characteristics.



**AGEING**

Ageing takes place in stainless steel with regular and intense bâtonnage from October to January, followed by less frequent stirring from February to May.



Intense golden yellow color.



**TASTING NOTES**



It offers floral aromas of acacia and hawthorn, fruit notes such as peach, and hints of cotton candy and honey.



**CLASSIFICATION**

D.O.C.

**WINE TYPE**

White

**ALC./VOL.**

13,5%



**GRAPE VARIETIES**

100% Timorasso

**AGRICULTURAL SYSTEM**

Conventional

**HARVEST**

Manual



On the palate, it is fresh and balanced, with an initial sweetness that evolves into greater sapidity and minerality, enriched by a long, persistent finish.