

# Rugiada del Mattino» Cascina I Carpini



## Timorasso Colli Tortonesi DOC 2016

Indigenous grape, brilliant straw yellow, apple and chamomile fragrance with a hint of petrol note, mineral with a scent of nuts at medium palate, nice and define minerality on the finish. Pair excellent with any creamy-buttery food, like ceasar salad, lobster, monkfish, shellfish, fettuccine Alfredo, creamy cheese etc.

Production zone: Tortona – South Piedmont

Soil: Fossil clay with Limestone, presence of aquifer at 15mt underground

Bottles Produced: 3500

Varieties: 100%Timorasso

Exposure: Southern East

Vinification: Late harvest, 2 day of skin contact maceration and fermentation with indigenous yeast. Aged in stainless steel tank.

No filtration, only use of thermic shock to drain the sediments.

Aging: Stainless steel and bottle

Natural Sulphur 54 mg/L + 12 mg/L added at bottling

Total Acidity: 6,4 g/L