



I C A R P I N I



timox

COLLI TORTONESI - DOC
TIMORASSO

*"Il tuo ombelico sigillo puro
impresso sul tuo ventre di anfora,
e il tuo amore la cascata
di vino inestinguibile."
(P. Neruda)*

Timox is an orange wine made from Timorasso grape varietal in small ceramic amphoras. Only the best grapes harvested in our older vineyard are selected. After the long maceration with static cap, we let the "Time" and the Amphoras finish our job.

Timox is a project we started in 2011 with only one small amphora. Every vintage I experimented how far I could push the maceration, in order to find the best more extreme interpretation of the grape varietal. In 2015 I reached my goal and after a couple of years I bought the 7 clayvers to enlarge the production. Tasting this wine, it's possible to fully appreciate the potential of Timorasso grapes vinified in extreme conditions.

Vintage: 2019
Vol: 13,5%
Production: 4000 bts.
Vineyard: Patrizia
Variety: Timorasso

Altitude: 370-380 mt
Exposure: sud, sudest
System: Guyot
Conduction: Organic Holistic

Harvest: Hand picked.
Vinification: 15 days skin contact maceration, spontaneous fermentation with indigenous yeasts in an open tank.
Maturation: 12 months on the lees in ceramic Clayvers.
Aging: At least 4 months in bottle before released.

Unfined, unfiltered.

