

SASSAIA “DERTHONA”



Wine: Timorasso DERTHONA

Vintage: 2021

Vineyard: Monleale

Harvest: October 1, 2021

Brix: 22.5

Alcohol: 13.5%

pH: 3.23

Total Acidity: 6.0

Fermentation: Hand-selected grapes, barrel fermentation with indigenous yeasts at low temperature followed by a cooling of the barrels to ~ 4 ° C (39 ° F) for the winter months, which allows the release of nutrients from the noble lees allowing a sequential and natural malolactic fermentation in spring.

Aging: Aged in Chassin French oak barrels, 25% new and 75% neutral for 9 months. Bottled on June 21, 2022.

Aromas: Aromas of white flowers, honeysuckle and lemon peel.

Flavors: On the palate, white peach, honey and clove.

Vintage Notes: Harvested by hand in 5-6kg crates. Soft pressing on stem. The Timorasso grapes of the 2021 vintage were of good ripeness due to adequate rainfall, hot days and cool evenings.

