



**TOP
SELECTION**
EST. 2000

Borgogno - Derthona Timorasso dei Colli Tortonesi

COUNTRY

Italy

REGION

Piedmont

GRAPE

Timorasso

VINTAGE

2024

ABOUT THE DOMAINE

Since 1761, the most historical winery in Barolo. The underground cellars continue to represent a rare historical memory of the Langa to this day, and the wines are made according to tradition: long spontaneous fermentations in concrete tanks without the use of selected yeasts, and long periods of ageing, strictly in large Slavonian oak barrels. We cultivate our vineyards in Barolo, Madonna di Como and in the Colli Tortonesi. With absolute respect for the earth, we use no chemical fertilisers and no herbicides, and practice only eco-friendly treatments. This will result in our being certified as organic for the 2019 harvest. Today, Borgogno continues to be the expression of a territory and of tradition and history, always with a watchful eye on the future.

WINEMAKING

Following the manual harvest of Timorasso grapes from our vineyards in Colli Tortonesi and Monleale, the grapes undergo 18 hours of prefermentative maceration on the lees, pressed directly in concrete tanks, without prefermentative sedimentation. Fermentation in concrete and aging in steel for at least 12 months on its lees without batonnage. Six months of aging in bottle.

TASTING NOTES

Intense yellow, very clear and consistent. It is intense and complex on the nose: in the early years there are fruity smells reminiscent of pear, peach and floreal smells such as acacia flowers and hawthorn and mineral notes. The honey note is very typical of this wine. In the mouth, the Derthona is a dry, warm and soft wine with a good match between high levels of alcohol and high content in organic acids. It has no edges but the texture is balanced and very persistent.



Alcohol by volume

14%

Acidity

6,84(g/l)