

TIMOX Cascina I Carpini



Colli Tortonesi DOC Timorasso Timox 2015

Light Orange color, ripe apricot, apple and chamomile, with a petrol and mineral scent on the nose, follow on the palate with a well-integrated complexity, without losing the minerality typical of the Timorasso.

Production zone: Tortona – South Piedmont

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

Bottles Produced: 750

Varieties: 100%Timorasso

Exposure: Southern East

Vinification: Late harvest, the grapes are left to naturally ferment with their indigenous yeast in an open stainless steel tank. Fermentation and maceration happen simultaneously, and a natural cap seals all this process that last 15/18 days. When fermentation is about to finish, the juice is made flow in the amphora, where it stays for 6 month. Then it is transferred in stainless steel tank where it stays until bottled.

No filtration, only use of thermic shock to drain the sediments. So some noble part of the lees are present in the bottle.

Aging: Amphora, Stainless steel and bottle