



fontanassa

**COLLI TORTONESI
TIMORASSO DOC
“Marin”**

FIRST VINTAGE PRODUCT
2013

GRAPES
Timorasso

EXPOSITION AND ALTITUDE
South and South-Est, 500/ 750 mt

KIND OF SOIL
Calcareous-clay

METHOD OF PRODUCTION
Guyot 4.000 plants per hectare

HARVEST
By hand in boxes

PRODUCTION PER HECTARE
50 quintals

METHODOLOGY OF VINIFICATION
AND AGING
Steel tanks

TASTING NOTES
Medium intensity straw yellow color, the
flavor has mineral hints that dissipate
into chamomile, ripe plums, walnut and
toasted almond in the final. Intense,
long-lasting, constant, persistent, floral
and fruity with a smooth, elegant warm
sensation.



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