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**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.