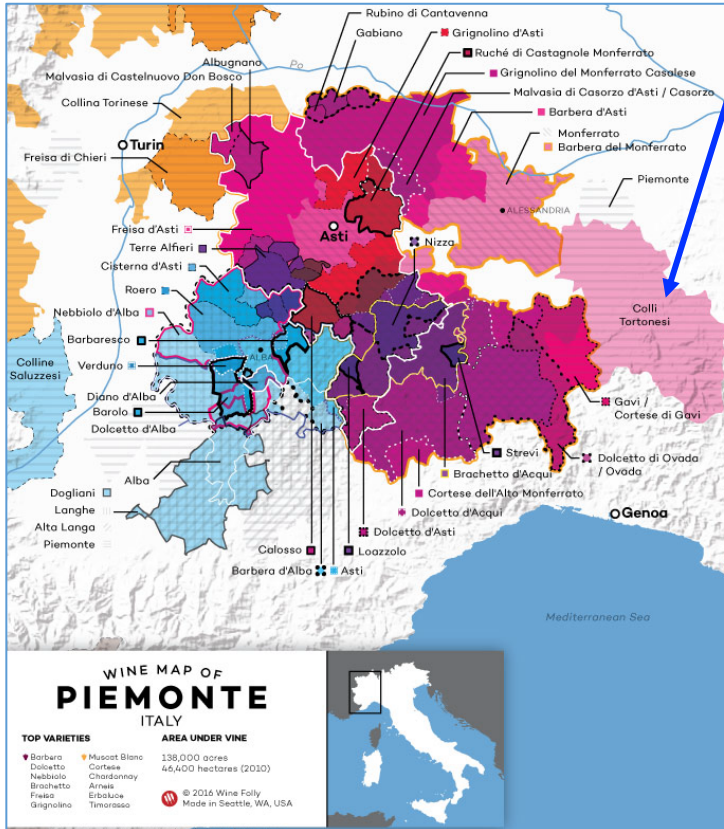




LA SPINETTA

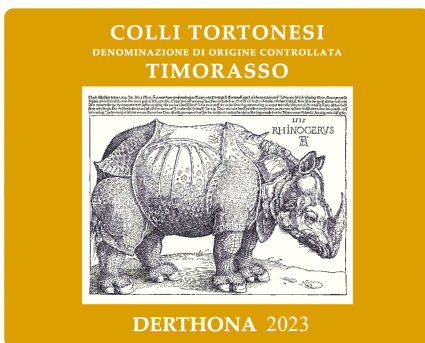
TIMORASSO - COLLI TORTONESI DOC – DERTHONA



The **Colli Tortonesi DOC** viticultural zone lies in the far east of Piedmont, within the province of Alessandria. Tortona, the town cited in the DOC title, sits in the far north-western corner of the zone at the foot of the hills which bear its name. This is truly transitional topography, not only representing the gateway between the Po plains and the Mediterranean Sea but also the very northernmost reaches of the Apennines. This type of landscape naturally leads to considerable variability in mesoclimate (*the climate of a particular grape-growing site, which can be as broad as a village or clusters of vineyards on a slope, or as specific as a single small vineyard*), altitude, aspect and soil chemistry – the key components of terroir.

Derthona is the ancient name for Tortona, the town in southeast Piemonte after which the appellation Colli Tortonesi (Tortona Hills) is named. We often say that Timorasso is like Ali: “Float like a butterfly (baroque fruit and honeyed minerality) and sting like a bee (lots of well-integrated acidity)”.

Timorasso is one of the longest-aging white varieties in Italy. In fact, the wine often needs an extra year or two in bottle before it becomes fully expressive. Good vintages easily age 5 to 10 years and continue to evolve and remain structurally sound for 20 years. As it ages, the wine takes on characteristics that professionals may commonly associate with aged White Burgundy and German Dry Riesling.



Vineyards: 3 Estate sites in Montemarzino, Montegioco & Monleale

Age of vines: between 17 and 22 years old

Soil: calcareous and clay

Fermentation: native yeast

Malolactic fermentation: None

Farming practice: Certified Organic “Made from Organic Grapes”

Alcohol: 13%

Aging: stainless steel / no oak

2023 Review: 92 Points, Vinous: “The 2023 Timorasso is an attractive, expressive white from La Spinetta. Proprietor Giorgio Rivetti and his team crafted a Timorasso endowed with generous tropical fruit, spice and floral notes. Soft contours, unusual for Timorasso, add immediacy. This is sure to be a crowd-pleaser.”

2023 Review: 92 Points, The Wine Advocate: “Here is a solid interpretation of the Timorasso grape from La Spinetta. The 2023 shows golden color saturation and opens to neutral stone fruit aromas of quince, pear and peach. This was a warm vintage, and the wine ultimately reveals a slightly waxy texture with canned peach that emerges in a second moment. In all, this is a very young expression, and as we know, Timorasso needs more bottle age before it shows its true complexity and depth. I recommend you give it a couple of years in the cellar. Fruit is organic.”