



## TIMORASSO COLLI TORTONESI BRICCO SAN MICHELE



Piemonte, Italy

Claudio Mariotto

### Method & Production

Bricco San Michele is a vineyard near the Municipality of Sarezzano. Facing southeast, it is the young vineyard, where the soils are made of limestone and clay. The Timorasso grapes are hand-harvested at the end of September/beginning of October. After a soft pressing, the must goes through a spontaneous ferment in stainless steel. One year of aging on the lees and at least 6 months in bottle before release.

### Tasting Notes

Intense, long, persistent, floral, fruity, with a warming sensation on the palate. Soft, elegant, and concentrated. Very typical of Timorasso, mineral with notes of chamomile, ripe yellow plums, and toasted almond in the finish.

### Food Matching

Poultry, seafood, soft cheeses, and grilled vegetables.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
MA0123	Timorasso Colli Tortonesi Bricco San Michele	Timorasso	2023	14.0%	Screw Cap	6X0.75lt	No	No	Yes	No