



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 |
|-------------------|--|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| MA0123 | Timorasso Colli Tortonesi Bricco San Michele | Timorasso | 2023 | 14.0% | Screw Cap | 6X0.75lt | No | No | Yes | No |