

L'ARCHETIPO Timorasso

Vines:	100% Timorasso planted in Valle Borbera
Wine:	Colli Tortonesi "Terre di Libarna" Timorasso DOC
Vineyard Exposure:	South/Southwest
Soil Type:	Clay, calcareous with medium mixture
Vineyard Density:	4,000 plants per hectare
Growing:	Classic Guyot Biodynamic vineyard practices Vines are short pruned Grapes are thinned when necessary
Winemaking:	Direct pressing Fermentation and refinement in temperature-controlled steel tanks Aged sur lie for 14 months with battonage occurring once every 4-5 days
Strength:	13% vol.
Color:	Bright, vivid straw yellow
Perfume:	Intense minerality buoyed by notes of citrus fruit, spices, and hard herbs
Taste:	Structured yet pure; concentrated palate; punctuated by remarkably long finish
Serving Temperature:	46° - 50° C
Suggested Food Pairings:	Fish, risotto, white meat, and strong cheeses
Bottle Type:	European Bordelaise

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