## **SASSAIA DERTHONA**



Wine: Derthona (Timorasso)

Vintage: 2020

Vineyard: Monleale

Harvested: September 2020

Brix @ Harvest: 23.3

Alcohol: 14%

pH: 3.26

TA: 7.1

Fermentation: Alcoholic fermentation post hyper-oxidation and barrel fermentation in French Chassin Oak. Sequential Malolactic Fermentation in the spring.

Aging: 1 year bottle aging

Aromas: Orange rind, hay, citrus

Flavors: Dried fruit, almonds, slate

Vintage Notes: 2020 was a typical year with mid to high alcohol and

average acidity for Monleale.

