

SASSAIA “DERTHONA”



Wine: Timorasso DERTHONA

Vintage: 2022

Vineyard: Monleale

Harvest: September 10, 2022

Brix: 22.7

Alcohol: 13.5%

pH: 3.10

Total Acidity: 6.85

Fermentation: Hand-selected grapes, barrel fermentation with indigenous yeasts at low temperature followed by a cooling of the barrels to ~ 4 ° C (39 ° F) for the winter months, which allows the release of nutrients from the noble lees allowing a sequential and natural malolactic fermentation in spring.

Aging: Aged in Chassin French oak barrels, 25% new and 75% neutral for 9 months. Bottled on August 8, 2023.

Aromas: Aromas of jasmine, orange blossom, honeycomb, and citrus peel.

Flavors: Volpedo peach and chamomile deepened by sweet oak with limestone and saline minerality.

Vintage Notes: Hot and dry summer resulted in early harvest of grapes with ample sugar but maintaining bright acidity. Harvest by hand in 6kg crates.

