

# CASCINA PENNA-CURRADO

Derthona Colli Tortonesi  
Timorasso **E.P.**  
Denominazione di origine controllata



**VINTAGE:** 2023



Timorasso  
100%

**VINEYARD:** Berzano di Tortona, Alessandria.  
Grapes from 15-year-old, east-facing vineyards.

**WINEMAKING TECHNIQUE:** The fermentation process involves infusion of the skins using a ground-breaking, innovative submerged-cap system to promote perfect extraction and preserve zesty, citrus qualities, without oxidized notes. The wine is left on the lees in Clayver ceramics until it is bottled. Partial malolactic fermentation takes place. The winemaking technique gives rise to a polished, complex wine with strong ties to the local area.

**DESCRIPTION:** Elena has always been fascinated by the Colli Tortonesi (Tortona Hills) area and the potential and versatility of Timorasso grapes. She has invested a great deal in promoting Timorasso in recent years, so it simply had to be one of the core wines in our new initiative. On the nose, there are notes of yellow fruit and white acacia and camomile flowers, as well as subtle tropical hints. Submerged-cap maceration adds complexity and structure on the palate, while preserving the wine's distinctive acidity, minerality, crispness and aromatic complexity. Timorasso is a white wine meant for a long period of ageing, so it should be opened in advance and served in a decanter at a temperature no lower than 16°C in order to bring out its complexity.