

CASCINA PENNA-CURRADO

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



VINTAGE: 2025



Timorasso
100%

VINEYARD: Berzano di Tortona, Alessandria.
The grapes come from east-facing vineyards that are approximately 15 years old.

WINEMAKING TECHNIQUE: Fermentation for the 2025 vintage took longer than usual, lasting 42 days in total. There was a particularly slow start before the native yeasts fully took hold. Compared with previous vintages, skin infusion was boosted using an innovative, unconventional submerged-cap system designed to promote balanced extraction while preserving bright, citrus-driven notes and preventing oxidative development. The wine is left on fine lees in Clayver ceramic vessels and stainless steel – with a small portion also going into acacia casks – for ten months, until bottling. Malolactic fermentation does not take place. The winemaking method yields a wine of marked elegance and complexity, with a strong sense of place.

DESCRIPTION: Elena has long been fascinated by the Colli Tortonesi (Tortona Hills) area and by the remarkable potential, versatility and personality of Timorasso grapes. In recent years, she has gone to great lengths to elevate and promote the wine, which is now one of the cornerstones of the new estate. On the nose, notes of yellow fruit and white acacia and camomile flowers are lifted by subtle tropical nuances. Submerged-cap maceration brings structure and depth on the palate, with vivid acidity, pronounced minerality and aromatic freshness behind it. Timorasso is a white wine that is naturally suited to a long period of ageing. It should be opened in advance and served in a decanter at a temperature no lower than 16°C in order to bring out all of its complexity, especially during the first five years.