

# CASCINA PENNA-CURRADO

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



**VINTAGE:** 2024



Timorasso  
100%

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

**WINEMAKING TECHNIQUE:** Indigenous yeast is used in the 32-day fermentation process, which is carried out primarily through skin infusion using an innovative, unconventional submerged-cap system designed to achieve optimal extraction while preserving fresh, citrus-driven notes and avoiding oxidative tones. The wine is left on the lees in Clayver ceramic vessels and stainless steel – with a small portion also going into acacia casks – until bottling. Malolactic fermentation does not take place. The winemaking method gives rise to a polished, complex wine with strong ties to the terroir.

**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 cornerstones of 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 and aromatic crispness. 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 its complexity, especially during the first five years.