



Azienda Agricola Boveri Luigi

DERTHONA

Vivid and bright straw yellow, it develops golden highlights with ageing. Intense and elegant nose with fruity and citrus notes, fresh when young, it unfolds pleasant mineral and fruity overtones with time.

It matures with age. Warm and structured mouth-feel with a nice persistence that is perfectly offset by balanced acidity and minerality.

Recommended pairings are savoury pies, cheese risotto, elaborate and rich fish dishes, medium-aged cheeses and vegetable flans.

Best served at 12°C.

Taste ideally in glasses with a medium-sized bowl.

Vintage: 2005

Grape variety: 100% Timorasso grapes

Production area: Piemont, Colli Tortonesi

Soil: marly-calcareous

Exposure and elevation: south-eastern, 250 metres a.s.l.

Training system: guyot, 4700 vines per ha.

Age of vines: 8 years

Yield per ha.: 7 tons/ha.

Vinification process: soft pressing, must settling and fermentation under controlled temperature at 18-20°C

Ageing: in pressure tanks on periodically stirred-up lees for 12 months, bottling and further ageing in the bottle for 12 months

Alcohol: 13.5% by vol.



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AZIENDA AGRICOLA BOVERI LUIGI

Via XX Settembre, 6 - 15050 Fraz. Montale Celli - Costa Vescovato (AL)

Tel: 0131 838165 / 838005 **Cell.:** 340 4803352 - 338 2684269

info@boveriluigi.com - **www.boveriluigi.com**