



Azienda Agricola Boveri Luigi

## FILARI DI TIMORASSO

*Intense, bright and clear golden yellow.  
Flavourful and persistent nose with pineapple, grapefruit  
and yellow flowers enhanced by enjoyable mineral overtones.  
Full and elegant palate, outstanding balance and intensity  
unfolding over time. It pairs brilliantly with Montebore cheese,  
white meat, home-made pasta dishes and Timorasso rice.  
Best served at 12°C.  
Taste ideally in glasses with a medium-sized bowl.*

**Vintage:** 1998

**Grape variety:** 100% Timorasso grapes

**Production Area:** Piedmont, Colli Tortonesi

**Soil:** marly-calcareous

**Exposure and elevation:** southern, 300 metres a.s.l.

**Training system:** guyot, 4700 vines per ha.

**Age of vines:** 15 years

**Yield per ha.:** 5 tons/ha.

**Vinification process:** process: soft pressing, filtering and  
must fermentation at 18-20°C.

**Ageing:** in pressure tanks for 12 months, applying the bâtonnage technique  
to make the wine more fleshy. Bottling 1 year after grape harvest.

Further ageing in the bottle for 12 months.

**Alcohol:** 14.5% by vol.



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