

SASSAIA Platinum “DERTHONA”



Wine: Derthona Timorasso (Riserva)

Vintage: 2019

Vineyard: Monleale

Harvested: September 2019

Brix @ Harvest: 22.5

Alcohol: 13.5%

pH: 3.3

TA: 5.8

Fermentation: Hand harvested and chilled to 5c for 72 hrs of skin contact. Fermented in French Chassin oak with indigenous yeast and natural sequential malolactic fermentation in the spring.

Aging: 1 Year Barrique aging and 2 additional years of bottle aging.

Aromas: White flowers, jasmine, white pepper, clove, mint.

Flavors: Honey, spice, green herbs.

Vintage Notes: 2019 was a normal year for Monleale with moderate alcohol and bright acidity making it well suited for malolactic fermentation. This Platinum vintage is recognized as one of the top 2 white wines of Piemonte Italy by Falstaff and awarded 93 points.

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