

# SASSAIA “DERTHONA”



**Wine:** Timorasso DERTHONA

**Vintage:** 2022

**Vineyard:** Monleale

**Harvest:** September 10, 2022

**Brix:** 22.7

**Alcohol:** 13.5%

**pH:** 3.10

**Total Acidity:** 6.85

**Fermentation:** Hand-selected grapes, barrel fermentation with indigenous yeasts at low temperature followed by a cooling of the barrels to ~ 4 ° C (39 ° F) for the winter months, which allows the release of nutrients from the noble lees allowing a sequential and natural malolactic fermentation in spring.

**Aging:** Aged in Chassin French oak barrels, 25% new and 75% neutral for 9 months. Bottled on August 8, 2023.

**Aromas:** Aromas of jasmine, orange blossom, honeycomb, and citrus peel.

**Flavors:** Volpedo peach and chamomile deepened by sweet oak with limestone and saline minerality.

**Vintage Notes:** Hot and dry summer resulted in early harvest of grapes with ample sugar but maintaining bright acidity. Harvest by hand in 6kg crates.

