



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.

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.

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

Ageing: in pressure tanks for 12 months, applying the batonnage 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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