

MORCASSI SUPERIORE



TIMORCASSO

Product Type	Timorgasso Monferrato Bianco Doc Controlled denomination of origin
Tasting note	Bouquet quite intense, rather persistent, with spicy and smoky notes and scents of white flowers. Flavour quite intense and lingering. Well balanced mineral notes.
Production Area Vine	Gavi, Piedmont Italy 100% Timorasso
Training system	Guyot
Vineyard altitude	300 m asl
Vineyard density	5000 vines per vineyard
Terrain	Marl chalky clay
Production per hectare	30 ql.
Harvest	Hand harvest in crates
Vinification	Grapes are chilled in a cold store for 12 hours overnight after harvested then destemmed and soft pressed on the following morning. Fermented in stainless steel vats.
Ageing	The wine stays for 9 months (minimum) in stainless steel on second lees with bâtonnage. Refined in the bottle at least 18 months
Alcohol content	13,5 % 14,5%
Ageing potential	20 years
Winemaker's name	Massimo Azzolini
Bottles	0,75 L