
LA COLOMBERA TIMORASSO 'IL MONTINO'



Region: Piedmont, Italy

Appellation: Colli Tortonesi DOC

Grapes: 100% Timorasso

Farming: Practicing Organic

Age of vines: Planted in 1997

Altitude, Aspect, & Soil Type: 300 M, S-SE, calcareous clay

Typical Harvest Time: Middle of September

Maceration & Fermentation: 3 hours of maceration, low temperature fermentation in stainless steel with indigenous yeasts

Aging: 9 months in stainless steel, on the lees, then 18 months in bottle

Finishing: Cold stabilized and filtered, no fining

Production: 5,000 bottles annually

Notes from Oliver:

The story of La Colombera is a story of farming tradition, started by great-grandfather Pietro, then Renato, then Piercarlo, now Piercarlo alongside his children Elisa and Lorenzo. Five generations of the Semino family dedicated to the soil. Since 2000 the identity of the region, the Colli Tortonesi, has become increasingly tied to the Timorasso grape, which originated in this area and which finds its best expression here.

La Colombera selected the 'Il Montino' vineyard for their 'cru' bottling after studying the harvests from their different vineyards for 5 years. They found that the berries from this vineyard were the most expressive. The white wine it produces is structured and elegant, capable of aging for a surprisingly long time in bottle. Fresh and elegant with notes of hawthorn, honey and wild herbs, with juicy acidity and crunchy minerality. Delicious with roasted fowl, rich pastas, or seafood.