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## LA COLOMBERA TIMORASSO

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**Region:** Piedmont, Italy

**Appellation:** Colli Tortonesi DOC

**Grapes:** 100% Timorasso

**Farming:** Practicing Organic

**Age of vines:** Planted in 1998, 2000, 2005 and 2010

**Altitude, Aspect, & Soil Type:** 250-300 M, S-SE, limestone-based 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

**Finishing:** Cold stabilized and filtered, no fining

**Production:** 20,000 bottles annually

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### 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.

Timorasso is the grape variety that best represents the hills around Tortona, as this white grape was born here. The white wine it produces is structured and elegant, capable of aging for a surprisingly long time in bottle. On the nose the young wine shows notes of white peach, honey, acacia, hawthorn blossom, and chamomile, developing smoky and mineral notes with age. The fresh acidity of the wine allows it to improve in the bottle for many years. Delicious with roasted chicken, pastas, or seafood.