



VINITY  
WINE COMPANY

**Daniele Ricci**

## Timorasso Derthona

**Appellation:** Derthona dei Colli Tortonesi DOC

**Type:** White, dry (there are 3-days of skin contact)

**Varietal:** 100% Timorasso

**Certified Organic**

**Derthona** is a regional identity, much like Chianti. It is the ancient Roman name for Tortona, once an important settlement on the Via Postumia. Around 2000, the name was collectively adopted to signify Timorasso from the Colli Tortonesi. *Derthona* is now a *sottozona* of the Colli Tortonesi.

### Tasting Notes

**Color:** Light gold.

**Bouquet:** Ripe apricots, honey and spices overlay the typical Timorasso minerality.

**Taste:** A vibrant, citrus and herbal palate, shy hints of butter and vanilla, with a strong, flinty mineral backbone.

**Alcohol:** 14-15% (varies with vintage)

**Serving Temperature:** 10-12 C° (50-54° F).

### Pairing

Fish antipasti, artichoke and white anchovies, risotto, white meat, roast chicken, shellfish, seafood, salads, and fresh cheeses.

### Vineyard Notes

**Production Area:** Costa Vescovato, Piemonte.

**Elevation:** 280 meters a.s.l.

**Exposure:** South, southwest.

**Soil:** Tortonian Marl.

**Training System:** Guyot.

### Winemaking Notes

**Harvest:** End of September, manual.

**Vinification:** Fermented and elevated in stainless steel, with three days of skin-contact without any pump-overs.

**Aging:** 12-22- months aging on the lees (varies with vintage) in 700-litre acacia barrels.



**Daniele Ricci** is an award-winning wine maker, but really, he is a farmer who also makes great wine. The grandparents of the winemaker Daniele Ricci purchased a farm in the Colli Tortonesi in 1929. They planted some vineyards but raised animals and grew wheat and hay. His father built the winery in Costa Vescovato, near the family home, but it was Daniele who turned Cascina San Leto into a business in 1986, at the age of 23. The first years were difficult and both he and his father worked 'real' jobs to keep it going. About 17 years ago he turned to farming and wine making full-time.

Together with his son Mattia who is the fourth generation, they work the land (it is still a farm) and make wine. Daniele chose at the end of the nineties to go organic and is certified by Bios. His philosophy for the winery is to follow the rhythm of the land; man needs to adjust to the nature that surrounds him, and not vice-versa.