

# Daniele Ricci

# Timorasso "Terre Del Timorasso"

**Appellation:** Colli Tortonesi Timorasso (DOC)

Type: White, dry

Varietal: 100% Timorasso

Certified Organic

**Terre del Timorasso** pre-dates the adoption of the of the *Derthona sottozona*.

### **Tasting Notes**

Color: Light gold.

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

**Taste:** Medium textured, with orchard fruit, minerality and a crips and vibrant acidity.

Alcohol: 14%.

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

### **Pairing**

Fish antipasti, artichoke and white anchovies, risotto, white meat. There is enough body and structure to handle bolder dishes.

#### **Vineyard Notes**

Production Area: Costa Vescovato, Piemonte.

Vineyard: Vigna di Carlo, 1.5 hectares (3.7 acres), planted in 1995 using 420 root

stock and A- clones.

Elevation: 280 meters (920 feet) a.s.l.

**Exposure:** South, southwest.

**Soil:** Tortonian Marl. **Training System:** Guyot.

Yield: 6,000 Kg/Ha (2.7 tons/acre).

#### **Winemaking Notes**

Harvest: End of September, manual.

**Vinification:** Stainless steel with three days of maceration without any pump-overs.

**Aging:** 12 months in stainless steel on the lees.

Annual production: 5,000 bottles.





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.