



VINITY
WINE COMPANY

Daniele Ricci

Derthona dei Colli Tortonesi "Timorasso"

Overview

- Timorasso nearly vanished from the Colli Tortonesi before a handful of growers, Daniele Ricci among them, brought it back from the edge. His grapes come off south/southwest-facing vines on Tortonian marl above Costa Vescovato, farmed organically and picked by hand, grape by grape, at the end of September. In the cellar the wine ferments in stainless steel with three days of skin contact and no pump-overs, then spends up to a year resting on its lees in 700-liter acacia barrels before further time in bottle — unfiltered, unfined. What arrives in the glass is light gold, with ripe apricot, honey, and spice over a flinty mineral core, vibrant citrus and herbal notes, and a whisper of butter and vanilla from the acacia.

Appellation: Derthona dei Colli Tortonesi DOC

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

Varietal: 100% Timorasso

Winemaking and Vineyard Notes

Production Area: Costa Vescovato, Piemonte.

Elevation: 280 meters a.s.l.

Exposure: South, southwest.

Soil: Tortonian Marl.

Training System: Guyot.

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.

Tasting Notes

Color: Light gold.

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

Palate: 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).

Food Pairing

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



Long before "natural wine" had a name in Italy, **Daniele Ricci** was already making it. At Cascina San Leto, his family's estate above Costa Vescovato in Piedmont's Colli Tortonesi, he abandoned chemical treatments and selected yeasts back in the early 2000s — years ahead of the movement that eventually caught up to him. He ferments spontaneously, adds little to no sulfur, and macerates his whites on the skins for months in buried terracotta amphorae, producing some of Italy's most uncompromising orange wines. Fiercely independent, he skips certification logos and formal natural-wine associations alike, answering only to his own instincts.