

# ROAGNA®

## Montemarzino Derthona 2022

The most recent white wine created by the winery, conceived from the idea of obtaining an indigenous white wine with very long ageing potential.



Appellation:	<b>Piemonte IGT</b>
Grapes:	<b>Timorasso 100%</b>
Vineyard:	<b>One hectare vineyard in the town of Montemarzino in the Colli Tortonesi area</b>
Soil:	<b>Mainly limestone-clay and rocks with a high level of active limestone</b>
Viticulture:	<b>Practicing organic. Hand-harvested. Most of the vines are around 35 years old with some much older</b>
Vinification:	<b>Fermented with a pied de cuvee of natural yeasts in large french oak casks</b>
Ageing:	<b>Aged for 2 years in one large french oak cask</b>
Notes:	<b>Derthona is the old name for Tortona, the area in Piedmont where Timorasso is traditionally grown. Timorasso is a grape that has proven itself to be a rising star amongst Italy's white varietals. It usually makes mineral-driven, medium-bodied whites with dried fruit notes that are sometimes oily in texture</b>

Reviews

**VINTAGE 2022**

**Vinous – 92**

**Wine Spectator – 90**

## VINTAGE 2022

### **Vinous – 92**

Luca Roagna's 2022 Timorasso Derthona Montemarzino is a gorgeous, exotic white. Hints of lemon confit, marzipan, white flowers and herbs build beautifully over time. Attractive floral overtones and silky contours give this creamy, layered Timorasso notable finesse.

### **Wine Spectator – 90**

This savory white features malt, honey, earth and bitter grapefruit flavors, all surrounding a core of peach fruit. Both tangy, courtesy of the acidity, and salty, with a long, mineral aftertaste. Drink now through 2030. 218 cases made.

