

ROAGNA®

Montemarzino Derthona 2022

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

The Timorasso grapes, a historical variety from the Colli Tortonesi, are transported to the winery in small crates. The whole grapes macerate for a few hours in the press.

After pressing, the must is left to brown, without the addition of sulphites; the wine then ferments in wooden vats with a pied de cuve made from indigenous yeasts, and is then aged on its lees, on the bottom of the vats, for two years.



Appellation:

Grapes:

Vineyard:

Average age of vines:

Vinification:

Ageing:

Piemonte IGT

100% Timorasso

Sourced from a one hectare vineyard in the town of Montemarzino in the Colli Tortonesi area.

Around 35 years

Fermented with a pied de cuvee of natural yeasts in large french oak casks.

Aged for two years in one large french oak cask.

Reviews

VINTAGE 2022

Vinous – 92

Wine Spectator – 90