



APRIL 2020

Vietti Dertona Timorasso Colli Tortonesi DOC - 2018

wine review online

PRODUCER PROFILE

Winery Owner(s):
The Krause Family
Winemaker:
Eugenio Palumbo
Winery Founded:
1873
Region:
Piedmont

The 2018 Vietti Timorasso is dry and full-bodied with surprisingly high acidity for such a style.

Its low-key aromas and flavors suggest pear, honey, fresh thyme and mountain herbs along with a savory, tangy, mineral note especially in the mouth. The wine has rich texture and a bit of phenolic grip – a mild, tannin-like impression from the grape skins, not from oak.

The long finish shows good concentration of fruit. The winemaking for the wine involves a long, slow fermentation (four weeks) in ceramic, wood and stainless steel containers and the wine does not undergo malolactic hence its high acidity. The wine ages on its lees for ten months with stirring, in similar containers to the fermentation; the lees aging most likely contributes to the rich texture of the wine. My impression is that this Timorasso can develop favorably with several years of aging.

- Mary Ewing-Mulligan