



VIETTI BOSCOGROSSO DERTHONA TIMORASSO COLLI TORTONESI DOC



PRODUCER PROFILE

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

WINE STORY

Boscogrosso Derthona Timorasso Colli Tortonesi is a new wine from Vietti. This wine came about after many years of experimentation in the Monleale area; the terroir, placement of vineyards the soils and microclimate. "Boscogrosso" is a single vineyard Timorasso from the municipalities of Monleale and Volpeglino. It is on a higher area of the hill, about 2 hectares in size sitting at 310 m.a.s.l. The soils are calcareous-clayey with vines cultivated with the Guyot system, with a density of about 4,500 plants per hectare. Vinified in part in ceramic, partly in oak and part in stainless steel. On the lees for 16 months. It matures in the bottle for 12 more months. Boscogrosso translates to *big forest*, which is near the vineyard site.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Monleale/Volpeglino
ELEVATION:	250 m
SOILS:	clay, sand and limestone
TRAINING SYSTEM:	guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	six years old
YIELD:	6000 kg / HA
GRAPES:	Timorasso 100%
TYPE OF YEAST:	Selected yeast
FERMENTATION:	light and cold press-maceration (6 hours)
SECOND FERMENTATION:	
MALOLACTIC FERMENTATION:	No
FILTRATION:	
AGING CONTAINER:	Stainless steel and Ceramic (50/50%)
AGING TIME:	18 Months
BOTTLE AGING TIME:	12 months
PRODUCTION:	4,800 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	13.5	TOTAL ACIDITY:	5.82
RESIDUAL SUGAR:	.6	EXTRACT:	20.5