



fontanassa®

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Name of wine	Marin
Denomination	Colli Tortonesi Timorasso D.O.C.
First vintage product	2013
Grapes variety	Timorasso
Country of origin	Piedmont-Italy
Exposition	South and South-Est 500/750 m
Type of soil	Calcareous - clay
Method of production	Guyot, 4000 plants every hectar
Harvest	Late September/early October, harvested by hand into small boxes.
Vinification	Soft pressing, controlled temperature fermentation and refinement on noble lees in steel tanks.
Maturation and aging	Steel tanks
Tasting Notes	Medium intensity straw yellow color, the flavor has mineral hints that dissipate into chamomile, ripe plums, walnut and toasted almond in the final. Intense, long- lasting, constant, persistent, floral and fruity with a smooth, elegant warm sensation.
Serving Temperature	10°-12°
Serving suggestion	Throughout the meal, perfect as aperitifs and good pairing with appetizer, complex fish dishes, pasta, rice, chicken, grilled pork.

