



Vigneti Massa, Timorasso "Derthona", 2016

Full-bodied, dry, and savory Timorasso grown and vinified by the obscure grape's passionate and charming savior, Walter Massa. Walter is one of those special people who makes his passion your passion. Join the Timorasso brigade and drink this with roast pork and rosemary potatoes.

Wine Qualities

Format: 750ml

Vintage: 2016

Body: Full

Farming Practices: Sustainable / Lutte Raisonnee

It's native and unique to the Colli Tortonesi (southeast Piemonte). Before 1980s, most growers were ripping out Timorasso and planting Cortese, as the latter produces more and Gavi was all the rage, so they could sell the grapes easily. Timorasso is one of those grapes (unlike, say, Cortese) that really is delicious and refreshing to eat right off the vine, due to its high sugar content and acidity. When Timorasso is vinified, you get lots of complexity and structure (from alcohol and from tannins – skin contact and thick skins!). Yet there's plenty of acidity to keep things fresh and a definite counterpoint of what we call 'honeyed minerality.' When Timorasso is young, it can be really tight. As it ages, it loses some of its baby fat, and riesling-ish, petrol-like notes emerge. As far as terroir, Walter vinifies each vineyard separately (or tries to if he has enough tanks) and bottles a small portion of

Producer: Walter Massa is the real deal: a *contadino* (farmer) with deep family roots in his native Colli Tortonesi who's usually plowing his vineyards or buzzing around his cellar when someone arrives for a visit. He'll then stop to spend hours showing around, pouring wines for, and talking with the continual waves of journalists, sommeliers, importers, buyers, and just plain fans who make their way to his village of Monleale in the southeast corner of Piemonte. Massa is universally known as the Maestro of Timorasso — he rescued it from obscurity and near-extinction and now leads a mini-renaissance of the variety in the Colli Tortonesi. But he also produces amazing and distinctive reds from the local varieties Barbera, Croatina, Freisa, and Nebbiolo. Besides being one of Italy's truly great producers, he's a stellar example of what the Italians call a *personaggio* — a real personality. We are lucky to have him *and* his wines.