

PORTOVINO

EZIO POGGIO 'ARCHETIPO TIMORASSO COLLI TORTONESI TERRE DI LIBARNA

With the climate warming, we find ourselves climbing higher in pursuit of vines at altitude. In the search for high elevation Timorasso, Ezio Poggio is the sole producer to be found, his vineyards and winery located in the mountainous southern reach of Colli Tortonesi.

Since the early aughts, Ezio and his family have been spearheading a movement to uplift Timorasso from their native Val Borbera, shining a light on Timorasso's place in the viticultural history there and successfully re-establishing the Terre di Libarna subzone.

Surrounded– and isolated– by the Northwest Apennines, Val Borbera's vineyards are located between 400-600 m. The altitude and topography produces a unique microclimate that is marked by colder winters followed by growing seasons with orographic rainfall and significant diurnal temperature variation.

Timorasso thrives in the climate here, and Ezio's wines showcase a clear synergy between variety and place.

REGION: Piemonte **GROWING AREA:** Colli Tortonesi
FARMING: Organic, in conversion. It will be certified from the 2025 harvest.
VINEYARD: Costa Merlassino, 2 Ha **ALTITUDE:** 450 m / 1,476 ft
SOILS: Limestone and clay **VARIETIES:** 100% Timorasso
VINE AGE: 15 years old **VINE TRAINING:** Guyot
HARVEST DATE: Last 10 days of September
YEASTS: Native **FERMENTATION & ÉLEVAGE:** 24 hours of skin maceration inside the press. Soft press and fermentation for 1 month at 16°C. Élevage in stainless steel tanks for 12 months with weekly battonages. **MALOLACTIC FERMENTATION:** No
SULPHUR: 40 mg/L during the vinification and before bottling
ALCOHOL: 13.5% **ANNUAL PRODUCTION:** 600 cases

