PORTOVINO

VIGNETI MASSA 'DERTHONA' 2024 [TIMORASSO]

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 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 del Timorasso* — he rescued it from obscurity and near-extinction and now leads a renaissance of the variety in the Colli Tortonesi.



For Timorasso as a variety: It's native and unique to the Colli Tortonesi (southeast Piemonte). Timorasso is one of those grapes 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 to serve as a counterpoint to 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 three of the vineyards separately.

REGION: Piemonte GROWING AREA: the village of Monleale, in the Colli Tortonesi DOC FARMING: organic, not certified VINEYARD: a selection from Massa's 15 plots of Timorasso totaling 21 hectares, including a portion of each of the crus that Massa bottles individually (Costa del Vento, Sterpi, and Montecitorio) ALTITUDE: 240-400 m (785-1,310 ft.) SOILS: clay, limestone, and marl, percentages varying by plot VARIETIES: 100% Timorasso VINE AGE: 2-45 years old HARVEST DATE: September YEASTS: Native FERMENTATION & ELEVAGE: Spontaneous fermentation in stainless steel vats with skin maceration at 10°C for 30-40 hours, 40 days of fermentation at 22°C, and élevage on the fine lees for a minimum of one year with battonage every 10-15 days, all in stainless steel tanks SULPHUR: 20 mg/L added only at bottling (maximum 40 mg/L total SO2 in the finished wine) ALCOHOL: 13.5-14% ANNUAL PRODUCTION: 5,000 cases

VINTAGE: 2024, description to follow.