

LODOVICO

AZ AGR VIRNA BORGOGNO BAROLO

StoFuori

LANGHE

Denominazione d'Origine Controllata

BIANCO

The name 'sto fuori' means that it is out of the Timorasso classic area (that is south -east Piedmont) and also a little bit of 'madness' because to plant Timorasso in Langa you must be Fuori (italian expression to say a little mad)

Grape: Timorasso

Vineyard: 400 on elevation. Surface: 0,40 ha

East exposure , the calcareous soil rich of white marl . Guyot pruning.

VINIFICATION

Soft pressure followed by a fermentation in stainless steel under a controlled temperature of 18/19°C. The wine is left on the fine lees for about 6 months to reach more complexity, than it will be ready to be bottled in june.

TATING NOTES

Yellow straw color with notes of broom flowers, pear aroma and crushed stones.. Fresh in the mouth, tasty with lovely touches of mineral and grapefruit. Tangy acidity keeps it fresh and bright. It's a perfect wine to pair with fish, white meat with aromatic herbs and cheese where it reaches its elegance and fragrance