



TIMORASSO LANGHE DOC BIANCO - "STOFUORI" - VIRNA BORGOGNO



Style	Medium Body Balanced White
Producer	Virna Borgogno
Category	White
Country	Italy
Region	Piemonte
Appellation	Langhe Doc Bianco
Grape Variety	Timorasso
Vintage	2023
Barrel	No Barrel
Alcohol Content	12,5%
Organic & Biodynamic	Yes
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Beef, Cheese, Creamy Cheese, Crudites, Fresh Cheese, Lamb, Light Starters, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Seafood, Veal, Vegetable Dishes, White Meats, Cured Meat, Raw Seafood

Sometimes, decisions are made instinctively. Some people can do it with extreme naturalness, as if nothing were the matter, without thinking about it too much and unleashing madness. This is how StoFuori was born: Langhe Doc from Timorasso grapes grown in Langa. Moreover, upon closer inspection, it is outside the classic original production area, Tortonese.

Vinification: Soft pressure is followed by fermentation in stainless steel at a controlled temperature of 18/19°C. The wine is left on the fine lees for about 6 months to gain more complexity, and then it will be ready to be bottled in June.

Tasting note: It's a yellow straw colour with notes of broom flowers, pear aroma, and crushed stones. It's fresh in the mouth and tasty, with lovely touches of mineral and grapefruit. Tangy minerality 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.
