

Claudio Mariotto

Timorasso Pitasso

Founded in the 1920s' by great-grandfather Bepi, Claudio Mariotto's family have been making wine in the Tortona hills of Piedmont for generations. Today the winery is run and managed by Claudio, with the help of his partner Rossana, his brother Marco and his mother Piera. They have 100 hectares of land, 50 of which are planted with vines. Located in the municipalities of Tortona and Sarezzano, they work solely with native grape varieties, including Freisa, Croatina, and Barbera, but their real focus, their passion, and the majority of their production is dedicated to Timorasso.

Once on the verge of extinction, Timorasso is a native Piedmontese varietal, which thanks to producers like Claudio Mariotto, is more recently seeing a revival in plantings and popularity. Rather than opting for Cortese, which was the preferred white of the area, Claudio saw potential in Timorasso and made it his mission to showcase its ability to produce premium quality wines of distinction. Claudio conducted thorough research into how to manage this notoriously difficult varietal, and in turn has become a benchmark producer of this varietal, producing authentic wines, with lots of personality.



Winery Location: Tortona, Piedmont, Italy

Name of Wine: Named for the location of the vineyards

Grape(s): 100% Timorasso

Designation: Timorasso Colli Tortonesi DOC

Vineyard Sources: Vineyards in Vho

Vineyard Size: 27 hectares, 300-350m above sea level

Age of Vines: Oldest vines up to 25 years

Soil: Combination of clay and limestone marl

Skin Maceration Time: None

Fermentation & Aging:

Temperature controlled spontaneous fermentation and aging on the lees in stainless steel.

Annual Production: 25,000 bottles

Additional Technical Information:

Sulfites (ppm) - 80

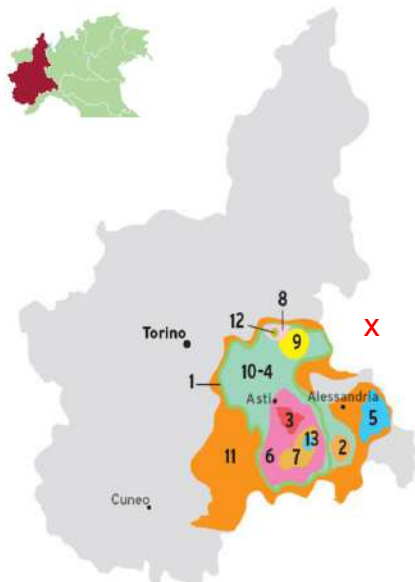
Filtration agents? Tangential filter

Stabilization agents? Cold stabilization

Yeast utilized - wild yeast/spontaneous fermentation

Organic/Biodynamic? Sustainable

Piemonte (Monferrato Area)



DOCGs

- 1 Barbera del Monferrato Superiore
- 2 Gavi (Cortese di Gavi)
- 3 Nizza

DOCs

- 4 Barbera del Monferrato
- 5 Colli Tortonesi
- 6 Cortese dell'Alto Monferrato
- 7 Dolcetto d'Acqui
- 8 Gabilano
- 9 Grignolino del Monferrato Casalese
- 10 Monferrato
- 11 Piemonte—showing only the portion in Alessandria, Asti, and Cuneo provinces
- 12 Rubino di Cantavenna
- 13 Strevi

Claudio Mariotto

Timorasso Derthona

Founded in the 1920s' by great-grandfather Bepi, Claudio Mariotto's family have been making wine in the Tortona hills of Piedmont for generations. Today the winery is run and managed by Claudio, with the help of his partner Rossana, his brother Marco and his mother Piera. They have 100 hectares of land, 50 of which are planted with vines. Located in the municipalities of Tortona and Sarezzano, they work solely with native grape varieties, including Freisa, Croatina, and Barbera, but their real focus, their passion, and the majority of their production is dedicated to Timorasso.

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Winery Location: Tortona, Piedmont, Italy

Name of Wine: Derthona is the Roman name for Tortona

Grape(s): 100% Timorasso

Designation: Timorasso Colli Tortonesi DOC

Vineyard Sources: Vineyards in Vho & Sarezzano

Vineyard Size: 27 hectares, 300-350m above sea level

Age of Vines: Oldest vines up to 40 years

Soil: Combination of clay and limestone marl

Skin Maceration Time: None

Fermentation & Aging:

Temperature controlled spontaneous fermentation and aging on the lees in stainless steel.

Annual Production: 25,000 bottles

Additional Technical Information:

Sulfites (ppm) - 80

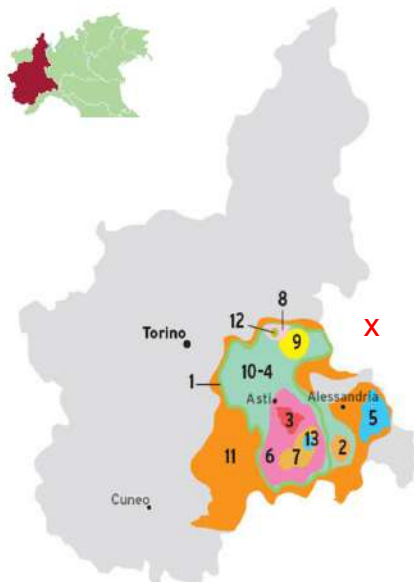
Filtration agents? Tangential filter

Stabilization agents? Cold stabilization

Yeast utilized - wild yeast/spontaneous fermentation

Organic/Biodynamic? Sustainable

Piemonte (Monferrato Area)



DOCGs

- 1 Barbera del Monferrato Superiore
- 2 Gavi (Cortese di Gavi)
- 3 Nizza

DOCs

- 4 Barbera del Monferrato
- 5 Colli Tortonesi
- 6 Cortese dell'Alto Monferrato
- 7 Dolcetto d'Acqui
- 8 Gabilano
- 9 Grignolino del Monferrato Casalese
- 10 Monferrato
- 11 Piemonte—showing only the portion in Alessandria, Asti, and Cuneo provinces
- 12 Rubino di Cantavenna
- 13 Strevi

Claudio Mariotto

Timorasso Cavallina

Founded in the 1920s' by great-grandfather Bepi, Claudio Mariotto's family have been making wine in the Tortona hills of Piedmont for generations. Today the winery is run and managed by Claudio, with the help of his partner Rossana, his brother Marco and his mother Piera. They have 100 hectares of land, 50 of which are planted with vines. Located in the municipalities of Tortona and Sarezzano, they work solely with native grape varieties, including Freisa, Croatina, and Barbera, but their real focus, their passion, and the majority of their production is dedicated to Timorasso.

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Winery Location: Tortona, Piedmont, Italy

Name of Wine: Named for the location of the vineyards

Grape(s): 100% Timorasso

Designation: Timorasso Colli Tortonesi DOC

Vineyard Sources: Vineyards in Vho

Vineyard Size: 27 hectares, 300-350m above sea level

Age of Vines: Oldest vines up to 17 years

Soil: Combination of clay and limestone marl

Skin Maceration Time: None

Fermentation & Aging:

Temperature controlled spontaneous fermentation and aging on the lees in stainless steel.

Annual Production: 25,000 bottles

Additional Technical Information:

Sulfites (ppm) - 80

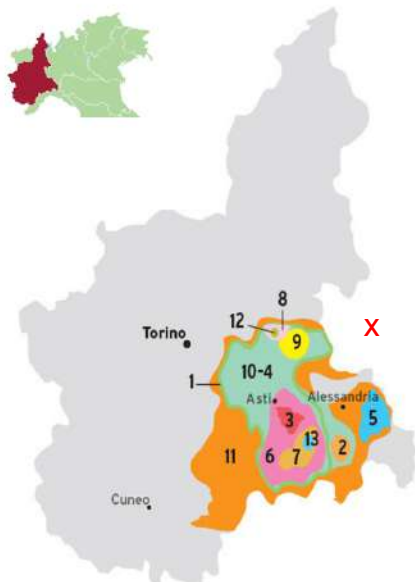
Filtration agents? Tangential filter

Stabilization agents? Cold stabilization

Yeast utilized - wild yeast/spontaneous fermentation

Organic/Biodynamic? Sustainable

Piemonte (Monferrato Area)



DOCGs

- 1 Barbera del Monferrato Superiore
- 2 Gavi (Cortese di Gavi)
- 3 Nizza

DOCs

- 4 Barbera del Monferrato
- 5 Colli Tortonesi
- 6 Cortese dell'Alto Monferrato
- 7 Dolcetto d'Acqui
- 8 Gabilano
- 9 Grignolino del Monferrato Casalese
- 10 Monferrato
- 11 Piemonte—showing only the portion in Alessandria, Asti, and Cuneo provinces
- 12 Rubino di Cantavenna
- 13 Strevi

Claudio Mariotto

Timorasso Bricco San Michele

Founded in the 1920s' by great-grandfather Bepi, Claudio Mariotto's family have been making wine in the Tortona hills of Piedmont for generations. Today the winery is run and managed by Claudio, with the help of his partner Rossana, his brother Marco and his mother Piera. They have 100 hectares of land, 50 of which are planted with vines. Located in the municipalities of Tortona and Sarezzano, they work solely with native grape varieties, including Freisa, Croatina, and Barbera, but their real focus, their passion, and the majority of their production is dedicated to Timorasso.

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Winery Location: Tortona, Piedmont, Italy

Name of Wine: Named for the vineyard location

Grape(s): 100% Timorasso

Designation: Timorasso Colli Tortonesi DOC

Vineyard Sources: Vineyards in Sarezzano

Vineyard Size: 27 hectares, 300-350m above sea level

Age of Vines: 7 years old

Soil: Combination of clay and limestone marl

Skin Maceration Time: None

Fermentation & Aging:

Temperature controlled spontaneous fermentation and aging on the lees in stainless steel.

Annual Production: 25,000 bottles

Additional Technical Information:

Sulfites (ppm) - 80

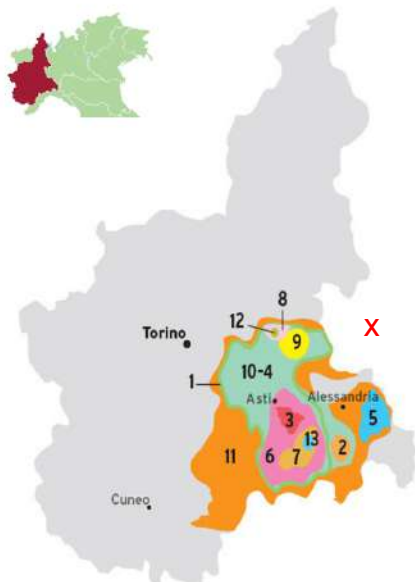
Filtration agents? Tangential filter

Stabilization agents? Cold stabilization

Yeast utilized - wild yeast/spontaneous fermentation

Organic/Biodynamic? Sustainable

Piemonte (Monferrato Area)



DOCGs

- 1 Barbera del Monferrato Superiore
- 2 Gavi (Cortese di Gavi)
- 3 Nizza

DOCs

- 4 Barbera del Monferrato
- 5 Colli Tortonesi
- 6 Cortese dell'Alto Monferrato
- 7 Dolcetto d'Acqui
- 8 Gabilano
- 9 Grignolino del Monferrato Casalese
- 10 Monferrato
- 11 Piemonte—showing only the portion in Alessandria, Asti, and Cuneo provinces
- 12 Rubino di Cantavenna
- 13 Strevi

Claudio Mariotto

Freisa Braghé

Founded in the 1920s' by great-grandfather Bepi, Claudio Mariotto's family have been making wine in the Tortona hills of Piedmont for generations. Today the winery is run and managed by Claudio, with the help of his partner Rossana, his brother Marco and his mother Piera. They have 100 hectares of land, 50 of which are planted with vines. Located in the municipalities of Tortona and Sarezzano, they work solely with native grape varieties, including Freisa, Croatina, and Barbera, but their real focus, their passion, and the majority of their production is dedicated to Timorasso.

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Winery Location: Tortona, Piedmont, Italy

Name of Wine: Takes the name of the cru

Grape(s): 100% Freisa

Designation: Freisa Colli Tortonesi DOC

Vineyard Sources: Braghe cru in Sarezzano

Vineyard Size: 5 hectares, 300-350m above sea level

Age of Vines: 7 year old vines

Soil: Combination of clay and limestone marl

Skin Maceration Time: 6-8 days

Fermentation & Aging:

Temperature controlled spontaneous fermentation with pumping over. The wine is aged in cement for a few months before bottling.

Annual Production: 8,000 bottles

Additional Technical Information:

Sulfites (ppm) - 80

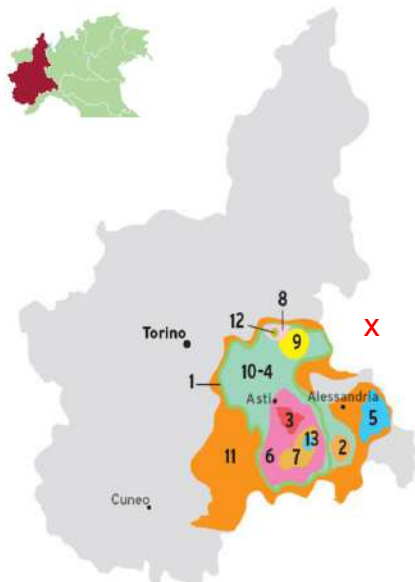
Filtration agents? Flour filtration

Stabilization agents? Cold stabilization

Yeast utilized - wild yeast/spontaneous fermentation

Organic/Biodynamic? Sustainable

Piemonte (Monferrato Area)



DOCGs

- 1 Barbera del Monferrato Superiore
- 2 Gavi (Cortese di Gavi)
- 3 Nizza

DOCs

- 4 Barbera del Monferrato
- 5 Colli Tortonesi
- 6 Cortese dell'Alto Monferrato
- 7 Dolcetto d'Acqui
- 8 Gabilano
- 9 Grignolino del Monferrato Casalese
- 10 Monferrato
- 11 Piemonte—showing only the portion in Alessandria, Asti, and Cuneo provinces
- 12 Rubino di Cantavenna
- 13 Strevi

Claudio Mariotto

Freisa Braghé

Founded in the 1920s' by great-grandfather Bepi, Claudio Mariotto's family have been making wine in the Tortona hills of Piedmont for generations. Today the winery is run and managed by Claudio, with the help of his partner Rossana, his brother Marco and his mother Piera. They have 100 hectares of land, 50 of which are planted with vines. Located in the municipalities of Tortona and Sarezzano, they work solely with native grape varieties, including Freisa, Croatina, and Barbera, but their real focus, their passion, and the majority of their production is dedicated to Timorasso.

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Winery Location: Tortona, Piedmont, Italy

Name of Wine: Takes the name of the cru

Grape(s): 100% Freisa

Designation: Freisa Colli Tortonesi DOC

Vineyard Sources: Braghe cru in Sarezzano

Vineyard Size: 5 hectares, 300-350m above sea level

Age of Vines: 7 year old vines

Soil: Combination of clay and limestone marl

Skin Maceration Time: 6-8 days

Fermentation & Aging:

Temperature controlled spontaneous fermentation with pumping over. The wine is aged in cement for a few months before bottling.

Annual Production: 8,000 bottles

Additional Technical Information:

Sulfites (ppm) - 80

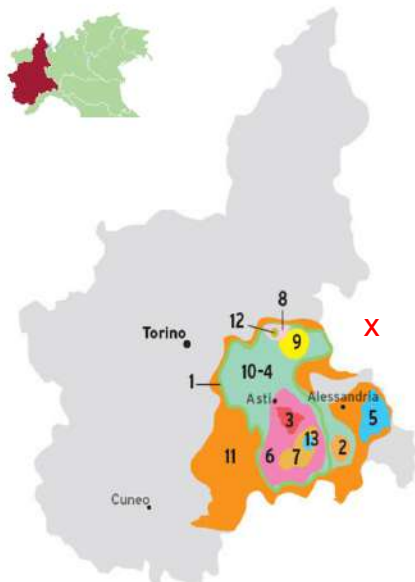
Filtration agents? Flour filtration

Stabilization agents? Cold stabilization

Yeast utilized - wild yeast/spontaneous fermentation

Organic/Biodynamic? Sustainable

Piemonte (Monferrato Area)



DOCGs

- 1 Barbera del Monferrato Superiore
- 2 Gavi (Cortese di Gavi)
- 3 Nizza

DOCs

- 4 Barbera del Monferrato
- 5 Colli Tortonesi
- 6 Cortese dell'Alto Monferrato
- 7 Dolcetto d'Acqui
- 8 Gabilano
- 9 Grignolino del Monferrato Casalese
- 10 Monferrato
- 11 Piemonte—showing only the portion in Alessandria, Asti, and Cuneo provinces
- 12 Rubino di Cantavenna
- 13 Strevi

Claudio Mariotto

Barbera Poggio del Rosso

Founded in the 1920s' by great-grandfather Bepi, Claudio Mariotto's family have been making wine in the Tortona hills of Piedmont for generations. Today the winery is run and managed by Claudio, with the help of his partner Rossana, his brother Marco and his mother Piera. They have 100 hectares of land, 50 of which are planted with vines. Located in the municipalities of Tortona and Sarezzano, they work solely with native grape varieties, including Freisa, Croatina, and Barbera, but their real focus, their passion, and the majority of their production is dedicated to Timorasso.

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Winery Location: Tortona, Piedmont, Italy

Name of Wine: Red hill is the translation, a label created in honor of Claudio's father

Grape(s): 100% Barbera

Designation: Barbera Colli Tortonesi DOC

Vineyard Sources: Vineyards in Vho & Sarezzano

Vineyard Size: 14 hectares, 300-350m above sea level

Age of Vines: Oldest vines up to 45 years

Soil: Combination of clay and limestone marl

Skin Maceration Time: 8-10 days

Fermentation & Aging:

Temperature controlled spontaneous fermentation with pumping over. The wine is aged in 500L French oak for 1 year before bottling.

Annual Production: 8,000 bottles

Additional Technical Information:

Sulfites (ppm) - 80

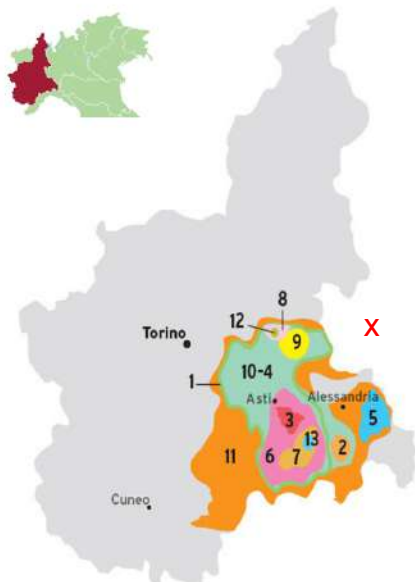
Filtration agents? Flour filtration

Stabilization agents? Cold stabilization

Yeast utilized - wild yeast/spontaneous fermentation

Organic/Biodynamic? Sustainable

Piemonte (Monferrato Area)



DOCGs

- 1 Barbera del Monferrato Superiore
- 2 Gavi (Cortese di Gavi)
- 3 Nizza

DOCs

- 4 Barbera del Monferrato
- 5 Colli Tortonesi
- 6 Cortese dell'Alto Monferrato
- 7 Dolcetto d'Acqui
- 8 Gabilano
- 9 Grignolino del Monferrato Casalese
- 10 Monferrato
- 11 Piemonte—showing only the portion in Alessandria, Asti, and Cuneo provinces
- 12 Rubino di Cantavenna
- 13 Strevi

Claudio Mariotto

Barbera Vho

Founded in the 1920s' by great-grandfather Bepi, Claudio Mariotto's family have been making wine in the Tortona hills of Piedmont for generations. Today the winery is run and managed by Claudio, with the help of his partner Rossana, his brother Marco and his mother Piera. They have 100 hectares of land, 50 of which are planted with vines. Located in the municipalities of Tortona and Sarezzano, they work solely with native grape varieties, including Freisa, Croatina, and Barbera, but their real focus, their passion, and the majority of their production is dedicated to Timorasso.

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Winery Location: Tortona, Piedmont, Italy

Name of Wine: Named for the town Vho where Claudio was born

Grape(s): 100% Barbera

Designation: Barbera Colli Tortonesi DOC

Vineyard Sources: Vineyards in Vho & Sarezzano

Vineyard Size: 14 hectares, 300-350m above sea level

Age of Vines: Oldest vines up to 45 years

Soil: Combination of clay and limestone marl

Skin Maceration Time: 8-10 days

Fermentation & Aging:

Temperature controlled spontaneous fermentation with pumping over. The wine is aged in 500L French oak for 1 year before bottling.

Annual Production: 8,000 bottles

Additional Technical Information:

Sulfites (ppm) - 80

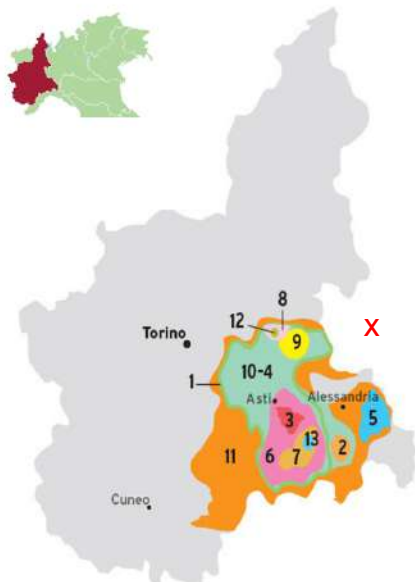
Filtration agents? Flour filtration

Stabilization agents? Cold stabilization

Yeast utilized - wild yeast/spontaneous fermentation

Organic/Biodynamic? Sustainable

Piemonte (Monferrato Area)



DOCGs

- 1 Barbera del Monferrato Superiore
- 2 Gavi (Cortese di Gavi)
- 3 Nizza

DOCs

- 4 Barbera del Monferrato
- 5 Colli Tortonesi
- 6 Cortese dell'Alto Monferrato
- 7 Dolcetto d'Acqui
- 8 Gabilano
- 9 Grignolino del Monferrato Casalese
- 10 Monferrato
- 11 Piemonte—showing only the portion in Alessandria, Asti, and Cuneo provinces
- 12 Rubino di Cantavenna
- 13 Strevi

Claudio Mariotto

Croatina Montemirano

Founded in the 1920s' by great-grandfather Bepi, Claudio Mariotto's family have been making wine in the Tortona hills of Piedmont for generations. Today the winery is run and managed by Claudio, with the help of his partner Rossana, his brother Marco and his mother Piera. They have 100 hectares of land, 50 of which are planted with vines. Located in the municipalities of Tortona and Sarezzano, they work solely with native grape varieties, including Freisa, Croatina, and Barbera, but their real focus, their passion, and the majority of their production is dedicated to Timorasso.

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Winery Location: Tortona, Piedmont, Italy

Name of Wine: Takes the name of the cru

Grape(s): 100% Croatina

Designation: Croatina Colli Tortonesi DOC

Vineyard Sources: Montemirano cru in Vho

Vineyard Size: 6 hectares, 300-350m above sea level

Age of Vines: Oldest vines up to 45 years

Soil: Combination of clay and limestone marl

Skin Maceration Time: 8-10 days

Fermentation & Aging:

Temperature controlled spontaneous fermentation with pumping over. The wine is aged in 500L French oak for 1 year before bottling.

Annual Production: 8,000 bottles

Additional Technical Information:

Sulfites (ppm) - 80

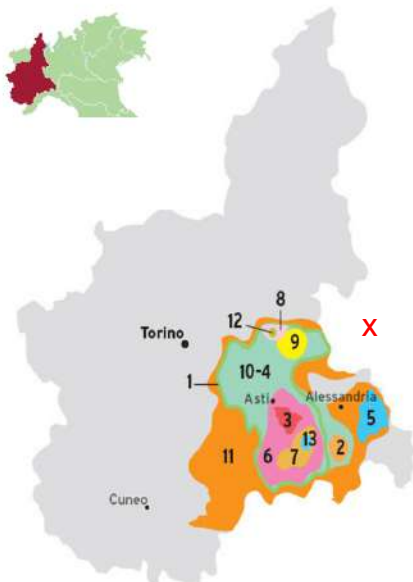
Filtration agents? Flour filtration

Stabilization agents? Cold stabilization

Yeast utilized - wild yeast/spontaneous fermentation

Organic/Biodynamic? Sustainable

Piemonte (Monferrato Area)



DOCGs

- 1 Barbera del Monferrato Superiore
- 2 Gavi (Cortese di Gavi)
- 3 Nizza

DOCs

- 4 Barbera del Monferrato
- 5 Colli Tortonesi
- 6 Cortese dell'Alto Monferrato
- 7 Dolcetto d'Acqui
- 8 Gabilano
- 9 Grignolino del Monferrato Casalese
- 10 Monferrato
- 11 Piemonte—showing only the portion in Alessandria, Asti, and Cuneo provinces
- 12 Rubino di Cantavenna
- 13 Strevi

Claudio Mariotto

Barbera Territorio

Founded in the 1920s' by great-grandfather Bepi, Claudio Mariotto's family have been making wine in the Tortona hills of Piedmont for generations. Today the winery is run and managed by Claudio, with the help of his partner Rossana, his brother Marco and his mother Piera. They have 100 hectares of land, 50 of which are planted with vines. Located in the municipalities of Tortona and Sarezzano, they work solely with native grape varieties, including Freisa, Croatina, and Barbera, but their real focus, their passion, and the majority of their production is dedicated to Timorasso.

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Winery Location: Tortona, Piedmont, Italy

Name of Wine: Barbera is the "territory" here

Grape(s): 100% Barbera

Designation: Barbera Colli Tortonesi DOC

Vineyard Sources: Vineyards in Vho & Sarezzano

Vineyard Size: 14 hectares, 300-350m above sea level

Age of Vines: Oldest vines up to 45 years

Soil: Combination of clay and limestone marl

Skin Maceration Time: 8-10 days

Fermentation & Aging:

Temperature controlled spontaneous fermentation with pumping over. The wine is aged in cement for a few months before bottling.

Annual Production: 8,000 bottles

Additional Technical Information:

Sulfites (ppm) - 80

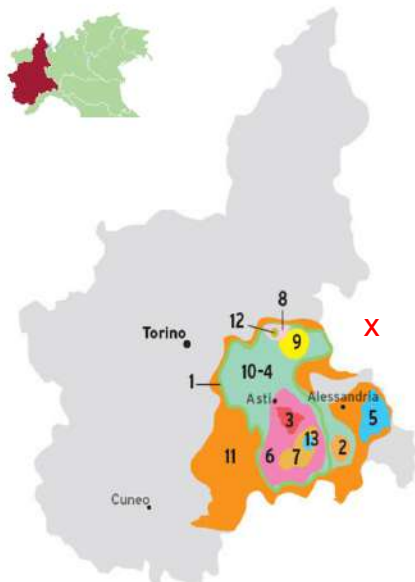
Filtration agents? Flour filtration

Stabilization agents? Cold stabilization

Yeast utilized - wild yeast/spontaneous fermentation

Organic/Biodynamic? Sustainable

Piemonte (Monferrato Area)



DOCGs

- 1 Barbera del Monferrato Superiore
- 2 Gavi (Cortese di Gavi)
- 3 Nizza

DOCs

- 4 Barbera del Monferrato
- 5 Colli Tortonesi
- 6 Cortese dell'Alto Monferrato
- 7 Dolcetto d'Acqui
- 8 Gabilano
- 9 Grignolino del Monferrato Casalese
- 10 Monferrato
- 11 Piemonte—showing only the portion in Alessandria, Asti, and Cuneo provinces
- 12 Rubino di Cantavenna
- 13 Strevi