



Timorasso: one of the indigenous varieties of Tenuta Montemagno

Timorasso grape is surely one of the indigenous varieties par excellence. It is an ancient vine, rediscovered only recently, in the mid-80's, thanks to the passion of few wine growers, first of all Walter Massa, who deeply believed in the Timorasso great potential.

Historically, the Timorasso grape cultivation born in the province of Alessandria and in the area of Colli Tortonesi. Today it is recognized as a grape of huge importance among the autochthones in the province of Asti; it is cultivated and produced under the Denomination of Controlled Origin Monferrato Bianco D.O.C.

Since forever, Tenuta Montemagno selected this grape as the best expression among the white wines in the Monferrato area. The Timorasso grape is vinified in purity and labeled with the name Solis Vis: its pronounced minerality is, at the same time, its most authentic expression and its peculiarity.

The Timorasso grape is cultivated in the vineyards of Tenuta Montemagno, with South/South West exposure, where this grape finds the ideal habitat, thanks to the soil composition, to the sun exposure and to the position sheltered by the winds.



Tenuta Montemagno lies in gently-rolling hills on the 45th parallel, a latitude that has always been known, right from the earliest centuries, for high-quality wine production. Actually, the maps found in the council hall of Montemagno reported that the Tenuta born as a winery since the 16th century.

The choice to cultivate and vinify the Timorasso grape was due to the intuition of **Tiziano Barea**, constantly devoted to the research of quality, identity and authenticity, to the competence of the Oenologue **Gianfranco Cordero** and to the deep expertise of the soil of **Maurizio Cerrato**, agronomist of Tenuta. Solis Vis is the result of this synergy.



After the first picking of Timorasso, further heterogeneous harvests have followed and they proved the potential of this vine with very interesting results, also few years after the harvest, demonstrating a great improving in bottle.

The name “Solis Vis”, from latin – *the sun’s strength*, evokes and exalts the sun action that, gathers its strength in a soil rich in minerals which gives the wine the elegance,

the greenish hues in its brilliant straw yellow, structure and great personality to compete with the most important red wines of the territory.

In the mouth its harmony blends with a flavor balanced by the acidity that accompanies the taster to enter a world so far but so current; the bouquet presents the fragrance of flint stone, delicate flowers and white fruits, with a note of fresh cut pear.

The food pairing possibilities of Solis Vis are a lot. The distinct structure of the wine allows it to be the perfect match of the typical Piedmontese recipes, as the *Battuta di Fassona* – Fassona row cutting meat, the *Agnolotti al sugo d’arrosto del Monferrato* – agnolotti (stuffed pasta) with Monferrato’s roasted meat sauce, the *Uovo con Tartufo* – egg with truffle. Therefore, Solis Vis can be served with the white meat, grilled meat, cheeses, risotto and fish dishes.

**Solis Vis , Monferrato Bianco
DOC,100% Timorasso:
ambassador of authenticity**



Curiosities

The vinification process of the white wines in Tenuta Montemagno

The white wines vinified and bottled in Tenuta Montemagno, made with Timorasso and Sauvignon grapes, are processed through a cryomaceration procedure of few hours, with soft pressing in a completely anaerobic environment.

The aim of the total process of vinification in cellar (from the pressing to the maceration and bottling), is to avoid the oxidation and to get a product characterized by intense and persistent bouquet, great longevity and very low sulphites contents.