

## Derthona: the new-old Italian white protagonist

Derthona, made with white Timorasso grapes in Italy, is assessed by *Filippo Bartolotta* who becomes reacquainted with its vast potential.

Here the little known Timorasso is the voice of this DOC: an indigenous white variety cultivated only with the original biotype which so far hasn't been going through any new clonal selection. The result today is a variety with a very strong personality showing the oiliness and volume of a Chenin Blanc and the austere longevity of a great Riesling.

Located in the south-eastern spur of the province of Alessandria, in the south east edge of the Piemonte region, between Liguria and Lombardia is the Colli Tortonesi appellation roughly 50 kilometers long and 25 kilometers wide.

During what I felt has been so far the most impressive Italian En Primeur wine dinner at the charming 'Anna Ghisolfi' restaurant in Tortona a selected group of journalists had the chance to try some older vintages and some pretty delicious pairing.

The restaurant located in a sixteenth-century Oratorio del Crocifisso, a church deconsecrated after the Second World War, is one single hall room with the very modern open kitchen under a suggestive barrel vaulted ceiling. The risk for an overly ambitious cuisine was high but on the contrary Anna Ghisolfi brought surprise, fun and flavors with the uttermost reserved and measured cuisine at a perfect pace.



Various Derthona-Timorasso managed their way through creative and yet intuitive dishes like the "egg, chard white and caviar", the "Maialino tonnato" -a pork based vitello tonnato-, to the "Cannoncino di mela" to match even the "Montebore – local cheese- ice cream white turnip and coffee".