

# VIOGNIER 2016

**Wine region:** Tuscany - Italy

**Designation:** Maremma Toscana Viognier, Denominazione Origine Controllata

**Production zone:** Capalbio (Grosseto)

**Altitude:** 100 mt a.s.l.

**Type of soil:** mixed sandy clay

**Exposure:** West

**Density:** 5500 (2.50 x 0.80)

**Growing:** spurred cordon

**Grape Varieties:** Viognier (clone 642)

**Rootstocks:** 110 Richter

**Winemaker:** Paolo Caciorgna

**Harvest:** by hand, end of August

**Grape Yield per hectare:** 40 quintals

**Vinification:** soft pressing of the full grapes (0,6atm), static settling at 8°C for 24 hours, fermentation in barriques of 225 lt at 16°C followed by 5 months of maturation on the noble dregs

**Malolactic Fermentation:** the wine does not carry out the malolactic fermentation in order to better keep the original aromatic quality and the good acid content

**Refining in bottle:** 6 months

**Bottles produced:** 1.300 bottles 0,750 ml

## ORGANOLEPTIC CHARACTERISTICS

**Colour:** straw-yellow

**Bouquet:** opens with intense notes of fresh lily and lemon fruits as well as acacia flowers, accompanied with a mark of fresh apricots and citrus notes. The large bouquet is enriched by toasted and sweet notes reminiscent of the maturation in oak barrels.

**Palate:** A warm and rounded wine with a strong sense of freshness. We rediscover the fruity notes of apricot, balanced flavor and long finish that flows into a mineral aftertaste.

**Pairings:** goes well with appetizers and main vegetables dishes, perfect with raw fish, shellfish, and particularly with fried fish

**Serving temperature:** 12°-14° C

**Potential ageing** for up to 10 years



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