

VIOGNIER

D.O.C Maremma Toscana

Vineyards: *Cacciagrande*

Altitude: *50 meters above the sea level*

Exposure: *south - west*

Type of breeding: *Guyot*

Medium density per hectar: *5.000 vines*

Medium production per plant: *1500 grams*

Grounds: *mostly sandy-muddy, skeletal soil*

Grapes blend: *Vermentino 100%*

Harvesting time: *from Aug. 18th to Sept. 5th.*

Yield: *Grape 7,5 tons/hectar; wine 50 hectolitres/hectar.*

Vineyards: *about 3 hectars*

Medium annual production: *about 30000 bottles*

Steeping: *in stainless steel on peels at very low temperature (0-5 C°) for about 24 hours.*

Alcoholic fermentation: *in stainless steel at controlled temperature (15-18° C) for 20 days.*

Maturation: *on noble sediments 4 months.*

Refinement: *1 month minimum in bottle.*

ORGANOLEPTIC CHARACTERISTICS

Colour: *yellow straw-coloured*

Flavour: *very intense with fruits notes like pineapple, banana, and rhubarb*

Taste: *fine and elegant persistent on its intense fruity notes. .*

Tips of the producer: *for its characteristics and its intensity this wine goes well with first and secon courses based on fish. Must be served at the temperature of 8-12° C..*

