

VIOGNIER - I.G.T. Tuscany

Viognier is a white grape native of the Rhone Valley in France, forgotten for years by the wine world and rediscovered in recent times. It adapts well to hot climates, it is resistant to dryness but it is very susceptible to the winds and it is not easy to grow because of its unpredictability and uncertainty.

I am fond of this variety that produces unparalleled grapes, if well managed. It is capable of evolving into a **unique wine with intense and persistent taste**, so I decided to implant it in my company Luggiano. After evaluating the feasibility of my idea with Dr. Roberto Tarzarol, I selected the most suitable land to plant the Viognier, considering exposure and soil, so I turned to French nursery Guillamee to buy plants. Now my Viognier grapes vineyard grows healthy and produces quality fruit from which I get my wine: *White Viognier- i.g.t Tuscany*, managed according to sustainable and organic farming practices.



WINE DETAILS

Classification: Viognier I.G.T Tuscany

Vine variety: 100% Viognier

Production area: Vinci – Florence – Tuscany

Harvest: Manual harvest in the period from late August /early September, depending on maturity.

Production technology: The freshly harvested grapes are subjected to a soft pressing, the must is clarified by natural decantation without addition of any oenological additive. It is put into a stainless steel tank, previously cooled to 7 ° C for about 17 hours. The must is poured into a steel tank at 16/17 ° C temperature where the alcoholic fermentation takes place and it lasts for about 15 days.

Ageing: Once the alcoholic fermentation is finished, the wine is poured into a stainless steel tank and left four months on wine lees. During this period, thanks to the cold winter temperatures, the residues (consisting of small parts of the bunch, yeasts, tartrates, etc) naturally tend to settle on the bottom.

Bottling: After the maturation period, wine is poured and it is bottled from the month of March following the harvest.

Storage: wine to be drunk young, within 2 years after harvest.

Alcohol content: 13.5%

Tasting notes: Pale yellow color with golden highlights. Intense aroma, hints of ripe apricot and acacia flowers. The citrusy taste integrate with good acidity on palate. Long and lasting finish.

Serving temperature: 10-12 ° C

Food pairing: Pleasant as an aperitif, it is particularly good with sushi and spicy dishes with curry, in balance with white meat, or with dishes based on fish and grilled vegetables.