



Appellation: Maremma Toscana Viognier D.O.C. 2018

Production zone: Montenero D'Orcia

Altitude: 330 mt/slm

Surface of the vineyard: 0,5 Ha

Vine training system: Guyot

Plants density: 4630 vines per Ha

Technical Data: Alcohol: 13,00 % Vol

                  Volatile Acidity: 0,17 g/l

                  Total Acidity: 5,4 g/l

                  Residual Sugar: 0,52 g/l

                  Dry Extract: 21 g/l

Varietal Composition: 100% Viognier

Vinification: 12 h at 4° C cooling of the grapes, soft and gentle pressing, fermentation in stainless steel tanks at the controlled temperature of 16° C for about 6 days.

Fining: stainless steel tanks

Production: 1800 bottles

Enologists: Dario Mascelloni and Luca Cantelli

Tasting Notes:

Colour: straw yellow

Fragrance: floral, apricot, tropical fruits like mango and pineapple and citrus fruits skins.

Flavour: warm on the palate, round, fresh, light-bodied but elegant and mellow. Persistent final with scents of apricot and tropical fruits.

Matching: fish appetizers, vegetables, fish main dishes, risotto, middle aged cheese, white meat, frittata and omelette, boiled or steamed fish.

Serving temperature: 10/13°C

Soc. Agr. Poggio Leone

Loc. Coniella

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Grosseto