



Viognier DOC

Wine Name : Val Di Luna

Vintage : 2019

Dénomination : Viognier DOC

Grape : 100% viognier

Growing Area : Nizza Monferrato (Piemonte)

Elevation : 250 m

Soil profile : sand and limestone

Vineyard density : Guyot.4500 vines per hectare

Vineyard aspect : East – West

Annual production : 3201 bottles limited

Harvest : Mid September, the harvest is always done in the early morning to be able to deliver as soon as possible the fresh grapes during the same day to keep the freshness.

Vinification : The grapes come subjected to soft pressing with separation of the clear must from the turbid one. The flotation of the clear must and the decanting of the clear in steel tanks stainless steel for alcoholic fermentation which lasts about 20 days at temperature controlled at 16 ° C.

Maturation : after the fermentation of the alcoholic content, the wine is decanted in steel tanks at controlled temperature of 6 ° C with subsequent start of the batonnage on fine lees for 3 months.

Bottles ageing : 3 months

Appearance: straw yellow with greenish reflections

Bouquet : complex, aromatic and fruity with citrus notes (grapefruit, lemon, lime), flint, aromas of white flowers and hints of vegetables

Palate: aromatic, full, structured, long and persistent, great structure, balance and good fruit on the pallet, lush with low acidity, round at the entrance, mellow, full, good persistence

Alcohol: 12.5% vol.

Total acidity : 5.2 g/L

Residual sugar : 3.7 g/L

Recommended pairings: Risotto parmigiana, white meat, sushi, aperitif , fish, shellfish

Serving temperature: 8-10° C