

Viognier

LAZIO IGT



Historical Background

A native of the Rhone Valley, the Viognier grape is at the heart of one of southern France's most exceptional white wines, the hard-to-find "Condrieu". The grape, whose clusters when fully ripe are compact and deep yellow in colour, does not disdain a lack of moisture and adapts well to hot climates. Relatively poor, but loose, well-drained soil favours a delayed harvest, thus enhancing the grape's characteristic aromas of peach and apricot.

Grape Varieties and Vinification Technique

100% Viognier. This white wine is produced entirely from fully ripe and even slightly over-ripe Viognier grapes. The fully ripe clusters that have enough acidity to sustain the character of the variety are harvested

first, while those left on the vine to ripen further, once harvested, undergo 8 – 10 hours of cold maceration at 7/8° C followed by a slow soft pressing. Fermentation is spontaneous and lasts for around 10 days at a temperature of 17/18° C. The wine is stored on the lees in stainless steel tanks where temperatures are kept low (8/10° C) to prevent the onset of malolactic fermentation. Bottling takes place the following spring, usually at the end of March.

Tasting Note

A brilliant yellow wine whose distinctive floral overtones of white rose petals, linden blossom, acacia and broom join the signature aromas of ripe peach and apricot on the palate. A perfectly balanced confection which draws slowly to a close on a fresh, aromatic finish.

Suggested Food Pairing

Raw fish from the Lazio coast, or *sashimi*.

Tasting notes



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