

# VIOGNIER TERRE SICILIANE IGP



## 100% Viognier

Vineyard Surface	6 Ha Organic conduction, between 650-700 mt s.l.m.
Growing System	Counter Guyot
Density per Ha	4.500 plants
Output per Ha	60 quintals
Grapes Harvest	Third week of August
Wine-making	Hand-harvested grapes. After destemming, we generate thermal breakdown still we reach 8°C. Then follow a soft crushing and natural static settling of the must. Fermentation is carried out in 25 day in clean must under controlled temperature of 13/15°C.
The wine	Dull straw-yellow colour with strong green reflections. To nose: strong and elegant notes of peach, pineapple and citrus. To mouth: great freshness, long persistence and excellent balance. Rate of alcohol 12-12,50% vol. depending on the year.

Served at a temperature of 9/11°C, it best expresses all his features and gives delicious sensations, both as aperitif and with a Mediterranean cuisine and with dishes made of fish and crustaceans.