



## MONVARIETALS ORGANIC WINES

# VIOGNIER

Sicilia DOC, Organic

A SURPRISINGLY NATIVE INTERNATIONAL!



**GRAPE VARIETY**  
Organic Viognier



**ESTATE**  
Pianetto estate, Santa Cristina Gela, Palermo (PA)

**TERROIR AND ELEVATION**  
Our Viognier grows in mineral-rich, medium-textured, clay soils at an elevation of approx. 650 metres a.s.l.

**HARVEST**  
Begins in the second week of August



**FERMENTATION AND MATURATION**  
After the grapes are quality-selected and picked, the berries are gently pressed and the must fermented in stainless-steel, temperature-controlled tanks. The wine then matures in steel for 3 months and in the bottle for an additional 2 or more months.



**SENSORY PROFILE**  
Our Viognier has a straw yellow colour with greenish highlights, and its bouquet releases generous notes of blossoms and fruit, flanked by yellow peach and iris. The palate is elegant and full-bodied, concluding with lengthy finish.

**PAIRINGS**  
This Viognier is delicious with sushi and is the perfect partner with asparagus risotto and with goat cheeses.



**SERVING TEMPERATURE**  
10-12°C

