



CACCIAGRANDE



VIOGNIER – D.O.C MAREMMA TOSCANA



- Vineyards: Cacciagrande
- Exposure: south - west
- Altitude: 50 meters above the sea level
- Type of breeding: Guyot
- Medium density per hectare: 5.000 vines
- Medium production per plant: 1500 grams
- Grounds: mostly sandy-muddy, skeletal soil
- Harvesting time: from Aug. 18th to Sept. 5th.
- Grapes quantity: Viognier 100%
- Vineyards: about 3 hectares
- Yield: Grape 7,5 tons/Hectar; wine 50 hectolitres/Hectar.
- Annual production: about 30000 bottles
- Steeping: in stainless steel on peels at very low temperature (0-5 C°) for about 24 hours
- Alcoholic fermentation: in stainless steel at controlled temperature (15-18 C°) for 20 days
- Maturation: on noble sediments 4 months
- Refinement: 1 month minimum in bottle

ORGANOLEPTIC CHARACTERISTICS:

Colour: yellow straw-coloured

Flavour: Very intense with fruits notes like pineapple, banana, and rhubarb

Taste: fine and elegant, persistent on its intense fruity notes.

Tips of the producer: for its characteristics and its intensity this wine goes well with first and second courses based on fish. Must be served at the temperature of 8-12° C.