



## LA TRADIZIONE

### PIEMONTE VIOGNIER SANGIÒ DOC

*Variety originating from Balkan area and then emblematic grape of the Rhone Valley, Viognier was included in Piedmont DOC denomination in 2020 and finds in southern Piedmont a place to greatly express itself. The hill of Sangiò offers the perfect microclimate with its South-East exposure and marly-calcareous soils. A variety that will fully conquer your palate.*

#### APPELLATION:

Piemonte DOC

#### VARIETY:

Viognier 100%

#### VINIFICATION:

The grapes are collected in small containers, soft pressed and undergoes fermentation in temperature controlled steel vats at 15-17° until all sugars are consumed. 20% aged in new Grenier tonneaux for 5 months.

#### CHARACTERISTICS:

Golden yellow colour, fresh and persistent aroma with hints of levander and fresh fruits like peach and apricot. Dry, mineral and pleasant on the palate with a fresh and harmonious flavour.

#### PAIRINGS:

Excellent as an aperitif, best tasted with cold hors d'oeuvres, fish and seafood.

#### ALCOHOL CONTENT:

13,5%

#### SERVICE TEMPERATURE:

8°C

#### AVAILABLE SIZES:

bottles 0.75L