



CACCIAGRANDE



VIOGNIER – D.O.C MAREMMA TOSCANA WHITE

- **Vineyards:** Cacciagrande
- **Exposure:** south - west
- **Altitude:** 50 meters above the sea level
- **Type of breeding:** spurred cordon (60 cm high)
- **Medium density per hectar:** 5.000 vines
- **Medium production per plant:** 1500 grams
- **Grounds:** mostly sandy-muddy, skeletal soil
- **Harvesting time:** from Sept. the 1st to Oct. the 1st.
- **Grapes quantity:** Viognier 100%
- **Vineyards:** about 3 hectars
- **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 fruity notes.

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