



SCANTIANUM

# VIOGNIER

TOSCANA  
I.G.T.



**Grapes:** Viognier

**Training system:** spurred cordon

**Vine density:** 3500 / 4500 plants per hectare

**Type of soil:** mostly sandy and rich in silt

**Altitude:** variable between 100 and 300 mt above sea level

**Age of vines:** 6-10 years

**Harvest period:** end of August

**Fermentation:** harvest and preservation of the grapes with carbonic snow. Low temperature pressing in inert atmosphere; fermentation of the prime must at controlled temperature; free-run must fermentation at controlled temperature (max 16°C). No malolactic fermentation.

**Ageing:** in stainless steel tanks for 3 months on fine lees.

**Refining:** starting from January of the following year.

**Ageing potential:** Viognier is best drunk when young, within 2 years from its vintage.

**Description:** straw yellow with green highlights, on the nose it bestows elegant aromatic notes of herbs and flowers on a fruity background. On the palate it is medium structured, dry, round, with a lively minerality and a citrusy freshness that make drinking it even more pleasant. The long finish is characterised by citrus nuances.

**Food pairing:** suitable for various pairings, from fish starters to pasta dishes, to fish or white meat main dishes.

**Serving temperature:** 8 - 10°C

**Recommended glass:** a medium-sized, tulip shaped glass.

