



SCANTIANUM VIOGNIER TOSCANA I.G.T.

Grapes: Viognier 100%
Training system: spurred cordon
Vine density: 3500 / 4500 plants / hectare
Type of soil: mostly sandy and rich in silt
Altitude: variable between 100 to 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.

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

Refining: starting from January of the following year.

Aging 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, rightly round, with a lively minerality and a citrusy freshness that make drinking it even more pleasant. The enduring 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: 10-12°C

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

