

# Viò

## Piemonte Viognier DOC



**Grape variety:** Viognier 100%

**Exposure:** east, south-east

**Training system:** Guyot

**Village:** Capriata d'Orba

**Plants per hectare:** 4500

**Altitude:** 200 mt agl

**Malolactic fermentation:** not carried out

**Aging:** at least 6 months in acacia and French oak  
barriques and tonneaux

**First year of production:** 2019

**Vinification:** grapes harvested when fully ripe, soft  
pressing and fermentation first in stainless steel  
tanks at a controlled temperature and completed  
in small barrels.

Viò comes from Viognier grapes vinified in purity. Viognier is a semi-aromatic vine planted in the company in 2017. The late harvest of these grapes allows enhancing its peculiarities for which this approach has been followed since the first harvest. Once the grapes arrive in the cellar, a soft pressing takes place.

Fermentation begins in thermo-conditioned tanks and once the adequate alcohol content has been reached, it continues in acacia and French oak Tonneaux and Barriques. Aging takes place in the

same acacia and oak wood containers and has a minimum duration of 6 months, during which the wine rests on the fine lees held in suspension with weekly bâtonnage.

Viò appears limpid and straw yellow with golden reflections, while the nose reveals hints of acacia, apricot, exotic fruits, and tertiary aromas. It is a complex wine with a good structure, with contained acidity but notable olfactory intensity and persistence.