

Monferrato Bianco DOC from Viognier grapes



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.