

M.I.O. VIOGNIER 2023 IGT Tuscany

Appellation IGT Tuscany

Origin area Loc. Cercatoia, Montecarlo Municipality

Soil Medium texture

Varieties Viognier

Fermentation and ageing Soft pressing in inert atmosphere. Fermentation in stainless steel tanks with monitored temperature and careful management of the light lees. Then ageing in stainless steel.

Alcol 13%

Sizes 0,750 lt green Elegance Burgundy bottle in boxes of 6 bottles

Colour Yellow with green reflexes.

Scent Intense, fresh, floral with a big hint of fruit, peach, apricot and citrus.

Taste Fresh, crispy with a pleasant bitter aftertaste, vibrant minerality and the freshness of citrus.

Food matching Spicy dishes, white meat and fish crudité

Sulphites Contains Sulphites

