



Cantina di Pitigliano

## Viognier

Toscana

I.G.T.



**NAME:**  
Viognier

**DENOMINATION:**  
Bianco Toscano

**CATEGORY:**  
I.G.T.

**PRODUCTION AREA:**  
Pitigliano - Manciano - Sorano

**SOIL:**  
Tuff - loose ground

**ALTITUDE:**  
320m a.s.l.

**DENSITY OF VINES:**  
4000 plants per ha

**TRAINING FORM:**  
Guyot.

**VARIETY:**  
100% Viognier

**VINIFICATION:**  
Alcoholic fermentation in stainless steel at 16°C for 15 days.

**ALCOHOL:**  
12,5% vol.

**TASTING NOTES:**  
Straw yellow colour. Precious aroma with citrus and apricot notes. Fresh and balanced flavor.

**PAIRING:**  
It's perfect on seafood starters, first dishes, crustaceans, clams, white meats and young/medium aged cheeses.

**SERVING TEMPERATURE:**  
Serve at 10 - 12 °C.

**BOTTLE FORMATS:**  
0,750L