

MAGALON

PIEMONTE
D.O.C.
VIOGNIER



Magalon was a character of the last century, known to be a bit of a magician, a bit of a “Azzecagarbugli” in Piedmont dialect, able to get out of any situation well and solving problems in unexpected ways. He knew he was a smart guy and boasted about it with the typical “grandeur” of the French. The French Viognier grape variety shares with this character the ability to have adapted well among the indigenous grape varieties, yielding excellent results.

Moderately widespread in the French regions along the northern part of the Rhone, from which it originates, the Viognier vine has for some years now found a great welcoming from Sicilian wine growers and more recently in Alto Monferrato, where some areas have been identified as ideal for this grape cultivation. As a consequence the production of very interesting wines has started in which the aromatic characteristics of the vine itself are exalted.

GRAPE: Viognier.

SOIL: Sandy.

ALTITUDE: 250 m. above sea level.

EXPOSURE: East West.

VINE TRAINING-DENSITY: Guyot. 4.500 vines per hectare.

HARVEST: In mid-September, the harvest is preferably carried out in the morning so that the grapes can be delivered fresh to the winery during the day.

VINIFICATION: The entire grapes are soft-pressed and the clear must is separated from the cloudy must. The alcoholic fermentation is very slow and takes place in reduction in stainless steel tanks at a temperature controlled at 16 °C and lasts for about 20 days.

AGEING: Once alcoholic fermentation is complete, the wine is racked into stainless steel tanks at a controlled temperature of about 6°C with a succession of batonnage operations on fine lees for 3 months. Finally, the wine remains for about 3 months prior to be released.

TASTING NOTES

The wine has a straw yellow colour with greenish hues. The nose is complex, aromatic and fruity with hints of citrus (grapefruit, lemon, lime) and flint, flowery and herbal aromas. The palate is full bodied, aromatic, structured, long and persistent.

PAIRINGS: risotto, white meat, fishes, fish risotto, rabbit with olives

ALCOHOL CONTENT: 13.5% vol.

SERVING TEMPERATURE: 8 - 10 °C.

SIZE: 3 l.