

LIPIAI

PIEMONTE VIOGNIER

D.O.C.



Moderately widespread in the French regions along the northern part of the Rhone, from where it comes from, the Viognier 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. Therefore, the production of very interesting wines has started, in which the aromatic characteristics of the grape itself is exalted. Lipiai is the name of a hill in Vaglio Serra particularly suitable for vine growing, traditionally white grapes. On the top, there is a large plateau with an amazing view. People says that the name of the hill derives from a game called "Gioco della Lippa" that boys used to play there. Two wooden sticks were enough to stay in good company and having fun. A name that recalls conviviality and lightness, suitable for this wine perfect for an aperitif with friends.

GRAPE: Viognier.

SOIL: Sandy.

ALTITUDE: 250 m. above sea level.

EXPOSURE: East West.

VINE TRAINING - DENSITY: Guyot. 4500 vines per hectare.

ALLERGENS: Contains Sulphites.

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 from 15 to 17 °C and lasts for about 20 days.

AGEING: Once alcoholic fermentation is complete, the wine is racked into cement tanks for 5 months. Finally, the wine remains for about 3 months prior to be released.

TASTING NOTES

The colour is a clear, bright straw yellow. It has an aromatic and fresh nose, with floral aromas recalling white flowers such as acacia and citrus blossom. On the palate the wine is sapid, fresh and well-balanced, with good persistence.

PAIRINGS: Fish and seafood starters, stuffed vegetables, white meats, smoked salmon and fresh first courses such as pasta with cherry tomatoes and fresh basil.

ALCOHOL CONTENT: 12,5% vol.

SERVING TEMPERATURE: 8 - 10 °C.

SIZE: 0,75 l.



VINCHIO VAGLIO