



MADONNA DEL LATTE

Azienda Agricola

VIOGNIER



DESIGNATION OF ORIGIN	Umbria Indicazione Geografica Tipica
VINTAGE	2023
GRAPE VARIETY	100% Viognier
TRAINING SYSTEM	Guyot
AGE OF VINES	Planted in 2007
ALTITUDE	450 m above sea level
ALIGNMENT OF SLOPES	Southeast
NUMBER OF VINES PER HECTARE	approx. 6500
YIELD PER VINE	approx. 1,5 kg
SOIL	Sandy, volcanic origin with high content of potassium and magnesium
HARVEST	Mid-September, hand-picked
ENOLOGIST	Paolo Peira
PRODUCTION PROCESS	Destemming and gentle pressing of the grapes with a pneumatic press, natural decanting at around 8-10°C for 24 hours, racking and addition of selected yeast cultures. Temperature-controlled fermentation in stainless steel tanks at 17-18°C, 5 months of temperature-controlled maturation on dissolved yeasts. Suppression of malolactic fermentation by cooling.
CONTENT OF ALCOHOL	13,5%vol.
ANNUAL PRODUCTION	approx. 1200 bottles
TASTING NOTES	Showing a clear stramineous with a touch of green, the nose opens with fruity hints varietal to Viognier, citrus fruits, peach and apricot as well as the fragrance of roses. It is smooth on the palate and develops its light acidity paired with a slight hint of pleasant bitterness in the finish. A wine of great elegance and excellently suited for storage.
FOOD PAIRING	It is best served with seafood and any kind of fish as well as with the spicy dishes of Asian cuisine.
SERVING TEMPERATURE	12-14°C



VINO BIOLOGICO
ORGANISMO DI CONTROLLO AUTORIZZATO DAL MIPAAF IT-BIO-007
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