

Biancoluna

Piemonte DOC Viognier

Grape	Viognier 100%
Municipality	Vinchio
Vineyard exposure	West and North
Altitude	230 a.s.l.
Soil	Loose, calcareous, mainly sandy. Sand of marine origin.
Cultivation type	SQNPI
Pruning	Guyot pruning
Gradation	14,5 % vol.
Harvest	First ten days of September
Vinification	3/4 months in steel tanks on fine lees
Ageing	Soft pressing followed by fermentation for about 10 days in steel tanks at a temperature of 17 D°.
Colour	Straw yellow with bright green reflections
Bouquet	Notes of yellow pulp fruit with predominance of acacia flowers and peach notes to the nose
Taste	Soft, persistent
Service temperature	12-13 D °
Pairings	Fish and vegetables dishes as well as and land and sea starters
Longevity	From 3 to 6 years

