

FERRARIS

— AGRICOLA —

VIGNAIOLI IN MONFERRATO

SENSAZIONI

PIEMONTE VIOGNIER D.O.C.

A high-quality white wine produced for the first time during the 2006 vintage, our Monferrato Bianco was initially composed of 50% Chardonnay and 50% Sauvignon Blanc, the two most widespread white varieties in the world. But in 2006 we decided to differentiate ourselves from others, so we planted about one hectare of Viognier grapes in a cool area in the district of Casot. Luca was the first and still the only vintner to plant the French variety in Piedmont, producing the first vintage of 4,000 bottles of Viognier wine in 2008. Vinification takes place at about 18 degrees after soft pressing of the grapes. The wine is left to settle for about 12 months in stainless steel tanks where we carry out a weekly “botonage”, stirring the yeast and particles in the wine to prevent oxidation and keep fresh scents. Viognier has a good sense of body and structure with an intense aroma with high notes of exotic fruits. Perfect with fish, fresh cheeses and meats, it is actually suitable for the whole meal.

Grape Varietal: Viognier 100%

Production Area: Castagnole Monferrato, Asti District

Soil: Clay and red sand

Growing System: Single Guyot

Yield: 11 tons/ha-150 meters above sea level

Alcoholic Fermentation: In temperature controlled stainless steel vats for 3 weeks at 18°C

Process: Weekly batonnage for 2 months in stainless steel

Alcohol: 13,5%

Residual Sugar: 3,63 g/l

Total Acidity: 5,60 g/l

Colour: Intense yellow with greenish reflections

Bouquet: Deep scents of exotic fruits, pear and banana

Taste: Smooth, tasty with an acid evolution

Food Pairings: Seafood in general, white meats, cheeses, sushi and curry

Serving Temperature: 8-10° C

