



BAGLIO DI GRISI



VIOGNIER

TERRE SICILIANE

Indicazione Geografica Protetta

Grape:	100% Viognier
Production zone:	municipality of Monreale (Palermo)
Exposure and altitude:	south-easterly exposure, altitude between 200 and 350 m above sea level.
Soil type:	clay
Vine training system:	espalier
Plant density:	4400 vines/ha
Harvesting period:	Second ten days in August
Alcohol content:	13.5% vol
Serving temperature:	12-16° C
Bottle sizes available (litres):	0.75

TECHNICAL DATASHEET

Vinification : the grapes are hand-picked and then delicately destemmed and crushed. The cooled and softly pressed must is transferred to stainless steel tanks where alcoholic fermentation takes place at a temperature of 13°C. After 30-40 days of slow fermentation, the resulting wine is racked and kept on lees for at least a month to enhance its volume and structure.

Ageing: in steel for four months followed by at least two months' bottle-ageing.

SENSORY DETAILS

Among the green hills of Western Sicily, a few kilometres from the ancient Norman town of Monreale, the Di Lorenzo family, cultivates one of the allochthonous grape varieties which has best adapted to the estate's microclimate, Viognier.

This straw yellow wine with greenish highlights is made from a careful selection of bunches of grapes.

The bouquet reveals scents of mango and apricot. The taste is full-bodied and well-structured, with a well-balanced acidity. The finish is mineral.

PAIRINGS

Important white with a strong taste, which pairs well with fish or white meat dishes.