



TERRE *d*i FIORI

Maremma - Grosseto (GR), ITALIA

FREYR - Viognier Maremma Toscana

Denominazione di Origine Controllata



APPELLATION: Viognier Maremma Toscana DOC

VARIETALS: 100% Viognier

PRODUCTION ZONE: Grosseto

REGION: Tuscany

PRUNING SYSTEM: Guyot

PLANTING DENSITY: 2,00 m x 0,60 m

YIELD PER HA: 9.000 kg

BOTTLES PRODUCED: 2.500

VINIFICATION: Manual harvest, selection of grapes. After de-stemming, the grapes are cooled down, for a cold maceration, for few hours. Then fermented in temperature controlled stainless steel vats.

AGING: Stainless Steel, followed by bottle aging.

ALCOHOL CONTENT: 12,5% - 15,0%

COLOR: crystalline straw yellow with soft green reflections.

AROMAS: Intense aromas of exotic fruit: mango, pineapple, and then peach.

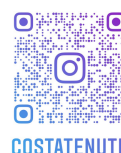
FLAVORS: on the palate it is of good structure and persistence, characterized by a balanced acidity, with sapid mineral notes.

SERVING TEMPERATURE: 8-10 °C



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