



SORDO

VIONIÉ LANGHE BIANCO

DENOMINAZIONE DI ORIGINE CONTROLLATA

The Viognier is a white grape variety which originally was grown only in the northern part of the Rodano Valley. Long forgotten, it became one of most popular vine varieties in the world after the last quarter of the XX century. A fascinating wine that is extraordinarily ageable.



Municipality of production

Castiglione Falletto

Grape Variety

100% Viognier

Aspect

South-East, South-West

Altitude (a.s.l.)

220m

Soil

Medium textured, loose on the surface and limestone with hard layers of underground marl

Training system

Upwards-trained vertical-trellised with traditional Guyot pruning.

Age of the vineyard (years)

10-20

Plant density

4,400 plants

Cropping level per hectare

80 ql grapes

Processing

Crushing/destemming, off-the-skins vinification

Vinification

In stainless steel temperature controlled vats

Maturation

3 months in stainless steel vats sur lies fines (based on the vintage)

Ageing

3 months in the bottle

Alcohol by volume

13.5% Vol (based on the vintage)

Acidity

5.80 g/l

Sugars (Reducers)

0.3-0.5 g/l

Characteristics

The colour is a very bright straw-yellow. The nose is a jubilation of flowers with lily of the valley, lemon blossom, narcissus, acacia flowers and lavender, joined by classical notes of peach, citrus peel, and in closing, Chinese magnolia, sage and cardamom. The overtones that allow you to recognise Viognier are a typical aroma, one and triune, inextricable, gooseberry, acacia and apricot. On the palate it is warm, corpulent, with a medium freshness, moderate tanginess and lingering finish that ends with hints of apricot

Serving temperature

8°-10°C

Recommended pairing

From fish appetizers to first courses, and second courses with fish or white meat

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