

GRILLESINO

7(2/2)
267 TOSCANA IGT 2017

<i>denomination</i>	TOSCANA	IGT
<i>grapes</i>	100% Viognier	
<i>first vintage produced</i>	2013	
<i>soil type</i>	Calcareous clay, rich in stone	
<i>altitude (mt)</i>	250-300 asl	
<i>training system</i>	cordon spur	
<i>vines per hectare</i>	6.000 /h	
<i>yeld per hectare</i>	70 q/h	
<i>harvest period</i>	first week of October	

wine making

s ft sf dlfe c i oe oe ui o cvodift sf ss ohfe po n ut
pg tus x o uif ti ef pvut ef uif dfmm s gps cpvu e t i t
fotvsft hppe fs u po xi di mmpxt uif hs ft up es o uvs mm
odf uif tvh s dpoufou t sf dife uif es fe hs ft sf tpgu
sfttfe oe gufs tpm e su dmft i wf tfuumfe uif dmf o kv df
us otgfssfe up tn mm c ssfm fsnfou u po pg cpvu xpn npouit t
mmpxfe gufs xi di uif f tu dfmmt e fo uvs mm oe uif x of t
x ui o uvs m sft ev m tvh s

aging (months) **6 months in barrique ; 4 months in bottle**

tasting notes The aroma is intense, with prominent hints of dried fruit, almond and honey. The wine has a silky texture and a pleasant long finish.

pairings

fsgfdu s oh x ui mm uif dsvncm d lft pg uif u m o us e t
mvn(sptu u ps ouvdd o uif u d m c tdv ut gspn v

serving suggestions 18°C

ageing potential 10 years from bottling date

