

ROCCA DI MONTEMASSI ASTRATIO VIOGNIER

Maremma Toscana Viognier DOC

VINIFICATION AND MATURATION

The wine is aged eight months on its lees (sur lie) in steel tanks and an additional three months in the bottle. "Sur lie" wines are bottled directly from the lees without racking, a process for filtering the wine. In this case, the toasty, nutty "hazelnut" quality does not affect this wine. The wine does see additional depth and complexity especially on the finish.

COLOR

Straw yellow with greenish hues.

BOUQUET

An all-encompassing nose with clear hints of acacia, honeysuckle, juniper flowers, lychee and white peaches.

PALATE

Well-balanced with medium plus acidity, delicately aromatic with a pleasant sapid, mineral touch.

FOOD COMBINATIONS

Braised chicken and stuffed trout and delectable assortment of shellfish.

PRODUCTS BY ROCCA DI MONTEMASSI

Rocca di Montemassi IGT
Calasole Vermentino DOC
Le Focchie DOC
Sassabruna DOC

Astratio Viognier DOC




 **APPELLATION**
Maremma Toscana DOC

 **ALCOHOL LEVEL**
14%

 **AREA**
Maremma, Tuscany

 **SERVING TEMP.**
62°F - 64°F

 **GRAPES**
100% Viognier

 **BOTTLE SIZE**
750 ml



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