

CASALE DEL GIGLIO

VIOGNIER



Brilliant yellow in color with distinctive floral overtones of white rose petals, linden blossom, and acacia. Flavors of ripe peach and apricot on the palate with a fresh and aromatic finish.

Color: White

Grapes: 100% Viognier

Soil: Red clay with alluvial deposits

Age of Vines: 10 Years old

Altitude: 80 m above sea level

Aspect: South

Training System: Guyot

Yield per Hl/Ha: 75 Hl/Ha

Fermentation: Cryo-maceration in Stainless Steel

Aging: On the lees in Stainless Steel followed by 6 weeks in bottle

Production: 18,000 bottles per year

Sustainably Produced ☺

Represented by Soilair Selection

[Sevenfifty.com/casaledelgiglioviognier](https://seventy.com/casaledelgiglioviognier)