

# CASALE DEL GIGLIO

## VIOGNIER

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*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

**Altitude:** 80 m

**Age of Vines:** 10 Years old

**Yield:** 75 Hl/Ha

**Farming practices:** organic

**Yeast:** indigenous

**Skin maceration:** 8-10 hours of cold maceration

**Malolactic fermentation:** no

**Fermentation vessel:** stainless steel

**Aging:** on the lees in stainless steel followed by 6 weeks in bottle

**Production:** 18,000 bottles per year