



TERENZI
MAREMMA TOSCANA

MONTEDONICO

MAREMMA TOSCANA | BIANCO DA UVE VIOGNIER

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape variety:	Viognier
Soil:	The soil of this vineyard, rich in limestone, enhances the finesse of this white wine
Vine training system:	Guyot
Vine density	5.000 vines per hectare
Grape yield:	9 tonnes/ha
Harvest:	Beginning of September
Pressing:	Soft pressing of whole grapes
Type of press:	Pneumatic
Fermentation:	In stainless steel tanks at a controlled temperature, without the skins
Temperature:	18°C
Duration:	12 days
Malolactic fermentation:	Not carried out
Maturation:	In stainless steel tanks
Colour:	Deep straw yellow
Fragrance:	Very fresh, with broad hints of apricots, pears and flowers
Taste:	Rich and full-bodied, with hints of citrus fruits
Pairing:	An excellent accompaniment for fish, soft cheeses and delicately-flavoured fish-based pasta recipes
Initial serving temperature:	10°-12°C

