

Viognier

Ticino

Denominazione di origine Controllata



<i>Production area</i>	<i>Tenimento dell'Ör in Arzo</i>
<i>Grape varieties</i>	<i>Viognier</i>
<i>Colour</i>	<i>Intense straw yellow with golden reflections.</i>
<i>Perfume</i>	<i>Fine and discreet, with distinct notes of ripe apricot and peach, very persistent finish.</i>
<i>Flavour</i>	<i>Strong aromatic expression that reflects the varietal notes found on the nose of peach and apricot. Very long and sapid with a rather marked acidity.</i>
<i>Aging</i>	<i>5/8 years</i>
<i>Alcoholic content</i>	<i>13 Vol. %</i>
<i>Vinification</i>	<i>Fermentation and ageing take place in barriques of French origin, 35 % of which are new and the remainder in second and third passage. The wine remains in contact with the lees for a period of almost a year, during which constant bâtonnages are carried out.</i>
<i>Service</i>	<i>It is advisable not to serve at temperatures below 12° C to have a good aromatic expression.</i>
<i>Gastronomic combination</i>	<i>Freshwater and seawater fish, white meats and soft and semi-hard cheeses aged for at least 5 months.</i>