



**REGION:** Toscana

**AREA:** Bolgheri, Castagneto Carducci, Livorno

**VINEYARD LOCATION:** Le Sondaie and Valle di Cerbaia

**ALTITUDE:** 25 m s.l.m. (82 ft.)

**ESXPOSURE:** East/West

**SOIL CHARACTERISTICS:** Le Sondaie: clayey, with loose, well-drained sands, high in magnesium and iron. Valle di Cerbaia: deep, with sands, gravels, and clays

**TRAINING SYSTEM:** Guyot

**AVERAGE AGE OF VINES:** 16 years

**DENSITY OF THE VINEYARDS:** 8.000 vines/Ha

**HARVEST:** Manual, both day and night

**VINIFICATION:** Gentle pressing of previously cooled grapes; vinification begins with skin maceration at controlled temperatures. Towards the end of this phase, the must is separated and completes fermentation in steel tanks, terracotta amphorae, and French oak Tonneaux.

**FERMENTATION TEMPERATURE:** 14/16°C (57.2/60.8°F)

**FERMENTATION LENGHT:** 12 days

**AGEING:** In French oak (30%), amphora (30%), and stainless steel (40%) on fine lees with batonnage until August of the following year. Blending occurs in steel, where it rests for a few months before concluding with appropriate bottle aging

**THE IMPORTANCE OF THREE DIFFERENT TYPES OF VINIFICATION:**

- Wood imparts breadth and structure: thanks to micro-oxygenation, tannins lose their green notes and become silkier
- The amphora gives verticality and fruit evolution: the interaction with terracotta provides a sense of depth
- Steel preserves freshness

**ALCOHOL DEGREE:** 13,5% Vol | **TOTAL ACIDITY:** 5,6 g/l | **RESIDUAL SUGAR:** 0,5 g/l | **DRY EXTRACT:** 23 g/l | **PH:** 3,35

**NOTES OF THE VINTAGE:** The 2023 vintage was complex yet fascinating. In the vineyard, the season progressed steadily, marking a return to traditional harvest rhythms, with no accelerated ripening. The early months were mild, followed by a very rainy spring that lasted into late June. Summer arrived late but brought intense heat through the end of August. Rainfall at the end of the month encouraged optimal ripening, allowing for a long and well-paced harvest. The grapes are healthy, rich, and well balanced. We expect elegance, power, and intense aromas.

**TASTING NOTES:** This pure Viognier is broad and enveloping, with a golden yellow color and an enticing aromatic profile, characterized by delicate floral notes and pronounced citrus, like orange peel. It offers an important structure on the palate, with sweet tannins and a pleasant acidity that culminates in an elegant and persistent finish.

**SERVICE:** Serve at a temperature of 10/12°C (50/53.6°F) and uncork at the time of serving.

**FORMAT:** 750 ml - 1500 ml

JAMES SUCKLING  
3 TIMES

92

FALSTAFF  
3 TIMES

93+