

# SENSAZIONI

## PIEMONTE DOC VIOGNIER

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“*Sensazioni*” is a wine that we created to give the company an important white wine. It is made entirely with Viognier grapes, which we planted in 2006 to differentiate ourselves from other local producers.

Vinification takes place at about 18°C after a soft pressing of the grapes, and the resulting wine is left to rest on its fine lees for a few months in stainless steel tanks. In order to keep the aromas fresh, during this period we carry out batonnage every week to mix the lees with the wine to avoid oxidation.

A Viognier with outstanding body and structure, this wine has an intense aroma with marked hints of exotic fruit. A wine that goes very well with fish, fresh cheeses and white meats, it can also accompany the entire meal.

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**Variety:** Viognier 100%

**Production Area:** Castagnole Monferrato, Asti

**Soil:** Mix of clay, red sand

**Vine training:** single Guyot

**Yield:** 11 t/ha – 150 meters a.s.l.

**Alcoholic fermentation:** In stainless steel for up to 3 weeks at a controlled temperature of 18°C

**Aging:** stainless steel

**Food pairing:** Sushi, fish, shellfish, white meats, cheeses, curry.

**Serving temperature:** 8-10°C.

