

BISOU

PIEMONTE DOC VIOGNIER

Bisou is a wine that we wanted to honor Viognier, a vine in which the company has always believed by planting it first in Monferrato in 2006.

It's made entirely with grapes of the Viognier variety, selected in the highest and sunniest parts of the hill, thus obtaining a high sugar concentration as well as terpenic, trying to give a stylistic address that recalls the Condrieu (*area of origin of this variety*). The vinification takes place at about 15 ° C after having carried out a soft pressing of the grapes; one third of the wine is fermented in new tonneaux and two thirds of it in steel tanks. Here, after fermentation, the wine remains for a refinement on the fine lees for at least 12 months; follows the assembly and refinement in the bottle for 18 months.

It is a delicious wine with a golden yellow color and an interesting bouquet of candied fruit, peach and apricot, lime blossom and honey. On the palate it is fresh and elegant but also round and complex.

Variety: Viognier 100%

Production area: Castagnole Monferrato, Asti

Soil: Mix clay, red sand

Vine training: single guyot

Yield: 5 t/ha – 250 meters a.s.l.

Alcoholic fermentation: 1/3 oak barrels and 2/3 stainless steel

Aging: 12 months 1/3 oak barrels and 2/3 stainless steel with weekly batonnage

Refinement: 18 months

Alcohol content: 15 %

Residual sugar: 1,61 g/l

Acid content: 5,64 g/l

Food pairing: Dishes based on fish, shellfish, white meats, medium-aged cheeses

Serving temperature: 10-12°C.

