

FERRARIS
— AGRICOLA —

V I G N A I O L I I N M O N F E R R A T O

SENSAZIONI

MONFERRATO D.O.C. BIANCO

From an area known for its production of red wines, the sole white in our range is guaranteed to stand out and intrigue. An excellent expression of Viognier in its purest form, the wine is a straw-yellow colour with bright green hues. Sensations of gooseberry and citrus peel emerge on the palate accompanied by aromas of acacia flowers and exotic fruit. Due to its structure and persistence Sensazioni is recommended as an aperitif on warm summer evenings and a companion to lighter appetizers.

Grape Varietal: Viognier 100%

Production Area: Castagnole Monferrato, Asti District

Soil: Clay and red sand

Growing System: Long Cordon Spur

Yield: 11 tons/ha-150 meters above sea level

Alcoholic Fermentation: In temperature controlled stainless steel vats for 3 weeks at 18°C

Process: Weekly batonnage for 2 months in stainless steel

Alcohol: 13,5%

Residual Sugar: 3,63 g/l

Total Acidity: 5,60 g/l

Colour: Intense yellow with greenish reflections

Bouquet: Deep scents of exotic fruits, pear and banana

Taste: Smooth, tasty with an acid evolution

Food Pairings: Seafood in general, white meats, cheeses, sushi and curry

Serving Temperature: 8-10° C

