



VIOR 2025 IGT COSTA TOSCANA VIOGNIER

BLEND	Viognier 100%
SOIL	A small parcel at the heart of the estate, predominantly characterized by silty sands.
TRAINING SYSTEM	The training system is cordon spur-pruned, with a planting density of 5,680 vines/ha.
CLIMATE	The 2025 vintage was marked by a typically rainy spring followed by a warm summer, free from extreme heat. Ample water reserves supported balanced vegetative growth and the slow, steady ripening of the grapes, preserving their freshness, aromatic intensity, and natural acidity.
HARVEST	The grapes were carefully selected and hand-harvested in excellent condition during the early morning hours of August 18.
VINIFICATION/AGING	The bunches were destemmed, and the berries were gently pressed in an inert atmosphere using carbon dioxide snow to protect the fruit from oxidation. The initial stage of alcoholic fermentation took place in stainless steel tanks at temperatures below 18°C. Approximately 50% of the fermenting must was then transferred to lightly toasted new French oak barriques, where alcoholic fermentation was completed. Malolactic fermentation was not carried out. The wine was aged on its fine lees for eight months before being bottled at the beginning of summer, allowing for further refinement in bottle.
TASTING	Bright straw yellow in color, the wine opens with a refined and elegant bouquet of nectarine, yellow-fleshed citrus, elderflower, and delicate hints of fresh almond. On the palate, it is generous yet lifted by vibrant freshness. The finish is long, savory, and defined by a refined mineral character.

ALCOHOL	TOTAL ACIDITY	PH
13%	5.20 g/l	3.37

