

# Probo XXI

## DOC MAREMMA TOSCANA

NAME:	DOC Viognier Maremma Toscana
AREA OF PRODUCTION:	Massa Marittima (Grosseto) Tuscany
SOIL TYPE:	Clayey very rich in gypsum skeleton and various micro-elements. Equipped with perfect natural drainage and an accentuated slope
GRAPE VARIETIES:	100% Viognier
ALTITUDE:	285 mt asl
EXPOSURE:	South – South East
SYSTEM OF TRAINING:	Guyot
PLANT DENSITY:	5200 vines per hectare
YIELD PER HECTARE:	70 quintals
GRAPE HARVEST:	Second decade of August with meticulous selection and gradual harvesting of the grapes on the plant
VINIFICATION:	About 15 days at a controlled temperature and frequent thermal swings throughout the fermentation process

MALOLACTIC FERMENTATION:	Not carried out
REFINING:	After racking off, some 10 months for the yeast and fine lees (sur lies) in stainless steel, terracotta amphorae (Artenova) and untoasted Balkan oak barrels.
COLOUR:	Straw yellow with bright golden reflections
AROMA:	The varietal has an extremely rich, broad and extensive citrus fruits bouquet, with bergamot zest and candied apricot. Characteristic scented minerals and fragrant glycerine notes, evocative of toasted dried fruit
FLAVOUR:	Each sip is vivacious and full, characterised by the typical notes of flint stone, Sapid aftertaste with a long and vivid finish
ABV:	12,5% Vol.
SERVING TEMPERATURE:	Recommended at 10 Degrees C.
PAIRINGS:	This purely gastronomic wine goes well with main courses but is also excellent with aromatic and spicy international dishes
ANNUAL PRODUCTION:	About 2.000 bottles

