BALDASSARRI



IGT UMBRIA - VIOGNIER "COLLE DORATO"

Organoleptic Test

Blend: 100% Viognier.
Appareance: Clear, limpid.
Colour: Golden yellow, deep and sustained.
Scent: Wine with a distinct aromaticity. Floral notes of rose and orange and fruity citrus such as cedar and tamarind are perceived. In addition, a balsamic and menthol streak is emphasized, sage and rosemary in particular.
Flavor: The wine is smooth and persuasive on the attack. It impresses with its immediate drinkability, with a slightly bitter finish.
Production: Manual harvest in perforated boxes of KG 15 each. Destemming and cold maceration at 5°C for 12 hours, followed by soft pressing and selection of the different fractions of must. Static clarification and separation of the bottoms. Addition of selected yeasts. Thermo-controlled alcoholic fermentation (about one week). Maturation in stainless steel "sur lies" and weekly lees suspension. Cold tartaric stabilization in February. Blending and bottling in the month of March.
Food Pairings: Baldassarri Viognier prefers pairings with spicy and aromatic dishes. Serving temperature of 12°C.

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