



FERRARIS

— AGRICOLA —

Sensazioni Viognier Monferrato DOC

Production Area: Nestled near the towns of Castagnole, Montemagno and Grana, the Montalbera area is home to company's first vineyards, which were purchased in 1923. They're planted with Grignolino, Barbera and the first-ever Viognier grapes cultivated in the Piedmont region, which were introduced in 2006. Casot is famous for its reddish, sandy soils that impart unique characteristics.

Grape Variety: 100% Viognier

Vinification and Ageing: Vinification takes place at about 18 degrees after soft pressing of the grapes. The wine is left to settle for about 12 months in stainless steel tanks where a weekly "botonage" is carried out, stirring the yeast and particles in the wine to prevent oxidation and keep fresh scents

Tasting Notes: Intense yellow color with greenish reflections. It has a deep aroma of fruits, pear, and banana. On the palate it is smooth and tasty with good acidity.

Serving suggestions: Perfect with fish, fresh cheeses and meats, it is a versatile food wine that also pairs well with seafood, white meats, sushi, and curry.

Awards:

87 points Wine Spectator



BACCO FINE WINE
www.BaccoFineWine.com