

LA MONTAGNETTA

Domenico Capello

A-STIM

PIEMONTE DOC VIOGNIER

Appellation: Piemonte Doc Viognier –
Denominazione d’Origine Controllata

Grape variety: Viognier 100%

Vineyards: village of Roatto, Montagnetta hill.
Village of San Paolo Solbrito, I Ronchi hill

Soil: medium-textured clays

Altitude: 250 meters

Harvesting: manually at the end of September

Vinification: destemming, short period of
cryomaceration of about 12 hours and a follow
pressing. Fermentation of clean must at 18°C.
After the racking it’s left to rest for about 6 months
on its fine lees.

Organoleptic characteristics:

Colour: intense straw yellow with greenish hints

Scent: fruity and floral intense with peach notes

Taste: fresh, balanced, with a persistent mineral
final

Food pairing:

seafood and delicatè appetizers. Ideal as aperitif.

Serving temperature is 12 °C

