



Belvento

Viognier
Toscana Bianco IGT

REGION

Tuscany

VARIETY

100% Viognier



In this part of Tuscany, Viognier comes into its own, thanks to the minerality of the land which features compact, uniform limestone banks. The wind and the heat of the ground allow ideal ripening of the grapes, which are small, solid and crispy. The long Maremma summer, characterized by constant heat and persistent winds blowing from the sea, brings the grapes to their full maturity. This particular weather pattern allows the harvest to take place in early September, when it is dry, perfectly healthy and mature. The grape harvest is done by hand, and grapes are transported in small 15kg crates. When they reach the winery, the grapes are subjected to a thorough manual sorting performed on special conveyor belts. After a soft pressing, fermentation begins in stainless steel tanks at a controlled temperature of 16°C.

TASTING NOTES

The colour is a decisive straw-yellow, and shiny.
On the nose it reveals a context that focuses on the vibrancy of vegetable-balsamic and floral notes. Fragrances of lavender, elderflowers, lemon balm and sage anticipate more “meaty” perceptions of cedar, white melon, papaya and mulberry.
The taste is soft and sensual in approach: sapidity is calibrated, with freshness very much in evidence, and an elegant body.
Marine aftertaste, with a balsamic,

FOOD PAIRINGS

In general, it pairs very well with appetizers, especially with prosciutto crudo, cold cuts and cheese.