



FREYR

Viognier MAREMMA TOSCANA DOC



APPELLATION: Viognier Maremma Toscana DOC

VARIETALS: 100% Viognier

PRODUCTION ZONE: Grosseto, Tenuta Ventaio

REGION: Tuscany

PRUNING SYSTEM: Guyot

PLANTING DENSITY: 2,00m X 0,65

YIELD PER HA: 9.000 KG

BOTTLES PRODUCED: 2.500

VINIFICATION: Manual harvest, selection of grapes. After de-stemming, the grapes are cooled down, for a cold maceration, for few hours. Then fermented in temperature controlled stainless steel vats.

AGING: Stainless Steel, followed by bottle aging.

ALCOHOL CONTENT: 13,5% - 15,0%

SERVING TEMPERATURE: 10-12 degrees C.