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Viogner variety best conveys in this white wine, where in Tuscany its specific attributes are enhanced

Appellation: IGT Toscana

Grape variety: Viogner

Characteristics of the production area

Altitude: 160 m asl

Soil type: Silty clay rich in detritus limestone consisting of shells of ostreids

Exposure: North/South

Planting density: 5000 plants per hectare

Training system: Guyot

Average age of vineyards: 12 years

Winemaking and ageing

Yield per hectare: 5 tons /ha

Harvesting period: beginning of September.

Manual harvest in the early hours of the day (to avoid high temperatures), soft pressing and then static must clarification. Fermentation at controlled temperature to preserve the aromatic component to the maximum.

Ageing on fine lees for 4 months. Further ageing in bottle for 2 months

DOLICO

