



NINA 2018



A fresh spring and early summer marked by rains and mild temperatures enabled a steady and optimal maturation of the grapes through 2018. Such climatic factors yielded a prime expression of Viognier.

This wine displays an intricate aromatic bouquet. It is characterized by fresh tangy notes and elevated by the vanilla fragrances and boisé notes gleaned over the winemaking process and the ten months spent aging on French oak. Its mouthfeel, mineral and refreshing, is complemented by highlights of ripe fruit throughout. This results in a harmonious and extremely pleasurable sip.

It can serve as an excellent accompaniment to Mediterranean seafood delicacies and soft cheeses but also make for a standout aperitif.

N.B.: The choice of Diam corks guarantees the absence of defects in the wine.

Designation:

DOC Maremma Toscana
Viognier

Terrain type:

Calcareous and clayey

Grape varieties:

Viognier

Cultivation system:

Guyot

Vine spacing:

2.20 m x 0.78 m

Yield per hectare:

5,800 plants/ha

Planting year:

2011

In-vineyard and in-winery processing:

Manual, in compliance with biological agriculture standards

Grape selection:

In-vineyard, through manual harvesting using crates

Fermentation:

In 225 L French durmast oak barrels barrel on fine lees

Aging:

10 months in 225 L French durmast oak barrels on fine lees, followed by 12 months in the bottle

Alcohol content:

13%

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