



PRIMA VIOLA 2018



Of an intense straw hue dotted with youthful glares, it charms the nose with citrusy and balsamic sensations and scents of tropical fruit such as mango. Vanilla subtly garnered from the oak and cotton candy round off the aromatic bouquet.

The palate is rich and nevertheless slender and vivacious: it benefits from the alluring mineral freshness epitomized by Chardonnay and Viognier. The sweet, enveloping overture has its counterpart in a sapid and clean finale. The aftertaste that lingers thereafter is in perfect harmony with the olfactory and gustatory sensations developed by this wine, excellently summarizing its elegance.

Fresh and somewhat young starting with its color, Prima Viola is both effortlessly matched with seafood delicacies and enjoyed on its own as a refreshing aperitif.

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

Designation:

DOC Maremma Toscana
Bianco

Terrain type:

Calcareous and clayey

Grape varieties:

Chardonnay, 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 on fine lees

Aging:

7 months in concrete vessels by 50% of the grapes and in 225 L French durmast oak barrels by the remaining 50%, followed by 12 months in the bottle

Alcohol content:

13%

Podere La Pace

Località Vivoli - Massa Marittima
58024 (GR) Italy

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✉ info@poderelapace.com