

PIEMONTE DOC VIOGNIER 2024

PODERE
RUGGERI
COR SINI

TYPE: DRY WHITE WINE
AREA: LANGHE - MONFORTE D'ALBA (CN)
VARIETY: 100% VIOGNIER
Wine obtained from our estate grapes.

Alcohol: 12.31 % by vol.
Total acidity: 5.57 grams per liter
Net dry extract: 21 grams per liter
Total sulphurs dioxide: 85 mg/L

CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba
SURFACE: 0.25 hectares
ALTITUDE: about 400 meter
EXPOSURE: East
SOIL: Elveziano - clayey calcareous
CANOPY SYSTEM: Guyot VSP
DENSITY: 5000 plants/hectare
AGE OF THE VINEYARD: 8 years
HAND PICKED

2024 PRODUCTION:
2.034 bottles 0.75 L

ENOLOGY

Vinification starts after a manual harvest in crates, with immediate pressing.
After cold clarification, temperature-controlled fermentation takes place at roughly 18/19 degrees followed by decanting. After five months of standing in stainless-steel vats, the wine is then bottled in May 2025.

TASTING NOTE

Intense, pervasive perfume with notes of fresh fruit especially peach, white flowers and scents of herbs.
The flavor is pleasantly minerality, fresh and balanced with an aftertaste pleasantly slightly bitter.

FOOD PAIRINGS

Piemonte DOC Viognier is a wine of complex structure, suitable for ageing.
It is best served at a temperature between 6°-8°C.
It can be drunk as an aperitif, but is at its best paired with starters, first