



# LA QUERCIOLANA

*Camporso*

## • IL VIOGNIER •



**Name:** Trasimeno Viognier IGP

**Area:** Vineyards in Panicale (PG)

**Grape blend:** Viognier

**Years of planting:** 2015

**Vintage:** 2020

**Type of soil:** Loamy

**Exposure:** South-east

**Altitude:** 200 m AMSL

**Average yield per hectare:** 5000 kg of grapes

**Harvest:** Manual in small 18kg crates

**Alcohol by Volume:** 13.5°

**Serving temperature:** 12-14°C

**Vinification:** Full destemming, maceration on skins at a controlled temperature for 24 hours, fermentation in Hungarian oak 225-litre barriques, remaining on the fine lees with weekly resuspension for about six months

**Ageing:** In barriques for another 4 months

**Sizes:** 0.75lt and 1.5lt

**Pairing:** Fresh cheeses, white meat, pasta dishes with fish, salted fish and seafood.

**Taste notes:** It is bright straw yellow in colour with hints of gold. The bouquet is fruity and floral, with notes of pear, hawthorn, apricot, vanilla and delicate balsamic and spicy notes. On the palate it is rounded and soft, but also fresh and sapid, full, long and persistent.

**LA QUERCIOLANA**  
Azienda Agricola Agrituristica

Via Vieniche, 4 - 06064 Panicale (PG) Italia - Tel./Fax: +39 075 837477 - Cell. +39 393 0261934  
[www.laquercirolana.it](http://www.laquercirolana.it) - [info@laquercirolana.it](mailto:info@laquercirolana.it)