



# Vineyards of Italy

BRUNOLAFON  
wine selection

## Italy, Val Di Luna, Viognier DOC, Blanc

Viognier DOC, Italy

Val di Luna stands for excellent quality wines from the heart of Piedmont, the traditional wine growing region of Monferrato. When it comes to production, V.D.L. make only 3,000 bottles of each wine per year. It's not about quantity, but about class. Luigi Carlini, V.D.L. producer, wanted to make his grandfather Antonio's dream come true: produce wines that are honest yet complex.



### PRESENTATION

Originally the Viognier grape comes from France. But our sunny climate and the calcareous soil in Piedmont bring out the best in the grape

### LOCATION

Nizza Monferrato (Piemonte)

### TERROIR

Sand and limestone

### IN THE VINEYARD

Vineyard density : Guyot.4500 vines per hectare

Vineyard aspect : East - West

### WINEMAKING

The grapes come subjected to soft pressing with separation of the clear must from the turbid one. The flotation of the clear must and the decanting of the clear in steel tanks stainless steel for alcoholic fermentation which lasts about 20 days at temperature controlled at 16 ° C.

### AGEING

After the fermentation of the alcoholic content, the wine is decanted in steel tanks at controlled temperature of 6 ° C with subsequent start of the batonnage on fine lees for 3 months.

Total acidity : 5.2 g/L

Residual sugar : 3.7 g/L

### VARIETAL

Viognier 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

12°C/54°F

### AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

### TASTING

Bouquet : complex, aromatic and fruity with citrus notes (grapefruit, lemon, lime),flint, aromas of white flowers and hints of vegetables

Palate: aromatic, full, structured, long and persistent, great structure, balance and good fruit on the pallet, lush with low acidity, round at the entrance, mellow, full, good persistence



**FOOD PAIRINGS**

Risotto parmigiana, white meat, sushi, aperitif , fish, shellfish



**Bruno Lafon Selection**

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

