Alasia Viognier, Piemonte DOC 2024

IAR1552024

Araldica Castelvero

— Piemonte, Italy

2024 proved the perfect vintage for Carlo's first Viognier, produced from just 1 hectare of Viognier vines belonging to a couple of the Araldica co-operative members. With cooler temperatures throughout the growing season and no extreme heat, the result is lean and linear with beautiful aromatics and minerality to finish.

Production

The sunnier and more ventilated areas of the Monferrato hills are perfect for Viognier, and 2024 sees the first vintage of Alasia Viognier, produced from approximately 1 hectare of vines.Grapes are hand harvested and kept cool overnight to maintain freshness and aromas. The must remains on fine lees for 2 days, then fermentation takes place at a controlled temperature (17 / 18 °C) for 20-25 days. The wine is racked twice following fermentation and remains in stainless steel for 6 months before bottling.

Tasting note

Delicate aromas of stone fruit, white flowers and a touch of white spice. Appealing apricot characters on the palate, lean and linear with fresh acidity and minerality on the finish.

Food Match

A lovely match for seafood, poached salmon and perhaps pork chops served with lightly spiced or creamy sauces

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Piemonte DOC

Winemaker:
Carlo Manera

Grape Varieties:
Viognier 100%

Suitable for:
Vegan

Bottle Barcode:
8010471007745