



Alterego
Piemonte Viognier
DOC

Variety: 100% Viognier

Alcohol: 13.5% abv.

Total Acidity: 5.5 g/l

Dry Extract: 22 g/l

Color: Golden yellow with traces
of light green

Production: 3,500 bottles



Vineyard: Estate fruit from a vineyard situated 250 meters above sea level. Favorable eastern exposure spares the grapes from harsh afternoon sun, thereby ensuring great acidity. Calcareous-clay soils. These vines were planted to Viognier in 2019 with 5,000 vines per hectare trained in the guyot style.

Vinification: Hand-harvested fruit is destemmed and then crushed by basket press into stainless-steel tanks, where native fermentation occurs. This Viognier does not undergo malolactic fermentation. After 3 months in tank on the fine lees, the wine rests for an additional 4 months in bottle prior to release.

Nose: A beautifully fragrant nose boasts fresh peach, apricot, and tropical fruit, all of which is elevated by notes of mint and fresh hay.

Palate: Faithfully reflecting the fruit shown on the nose, this bottling is true to the grape variety itself—delicately floral, medium-bodied, and texturally rich with a minty, marjoram-laced finish.

Pairing: This wine pairs well with white meats, shellfish, and creamy cheeses.