

Tenuta Viglione

D.O.P. Gioia del Colle
Organic Vines and Wines

Noi due

Appellation	IGP Puglia
Grape	Fiano
Region	Murgian Hills - Apulia - Italy
Soil type	Clay soil
Exposure	South-West
Elevation	400 m
Year of implantation	2010
Vine training	Cordon trained
Vines/hectare	4,000
Yeld/hectare	10,000 Kg
Grape harvest	2nd decade of September
Harvesting	Mechanical
Alcoholic fermentation	In steel tanks
Process	Charmat
Alcohol	11% vol.
pH	3,10
Acidity	5,9 g/L
Residual sugar	34,5 g/L
Total dry extract	49 g/L
Color	Crystal bright
Nose	Fragrant with fresh fruits reminders on a background of aromatic herbs
Palate	Good body

