

VIOGNIER | 2025 CONTRADA PIANETTO

Sicilia DOC - Organic
Viognier

A unique interpretation of Viognier: deep, fresh and aromatic, a testament to its Mediterranean character.



Harvest

The last week of August.



Terroir and altitude: 750 meters above sea level

This Viognier, sourced from vineyards situated 750 meters above sea level, offers a unique interpretation of the grape variety, characterised by the distinctive influences of the terroir and altitude. The predominantly medium-textured soil, with a clay component, contributes to the wine's structure and complexity.



Winemaking and ageing

Following a careful selection of the grapes, soft pressing takes place. Fermentation occurs in temperature-controlled stainless steel vats. The wine is aged on the lees in stainless steel vats for 3 months and then in the bottle for at least 2 months.



On visual inspection, it reveals a very pale straw yellow colour, with yellow-green highlights that evoke the luminosity of heliodor and emphasise its brilliance and delicacy.



Refined and distinctive, the bouquet opens with notes of white melon and nectarine, accompanied by a delicate hint of white cherry, which lends a fresh and fragrant nuance. This is followed by notes of lychee, hawthorn and broom, joined by elegant Mediterranean accents of glasswort, dill and sage. The finish of fresh almond precisely defines the varietal identity and rounds off the bouquet with a subtle and refined nuance.



The first sip opens with a fresh, mineral sensation, underpinned by a taut, well-defined structure. The palate unfolds in a continuous, rhythmic manner, guided by balance and precision, with a linear development that carries the wine forward with restraint and elegance. The finish is fairly long, savoury and harmonious, with a clean, lingering aftertaste that ensures its distinct character endures.



At this altitude (750 meters above sea level), the Viognier develops a rich and complex aromatic profile whilst retaining a distinct natural acidity. The significant daily temperature variations help to preserve the wine's structure and finesse on the palate, whilst the clay-rich soil enhances its minerality.



A white wine with a strong personality, this high-altitude Viognier combines aromatic intensity, freshness and balance in a bright, contemporary interpretation of the grape variety. Its Mediterranean character, the tension on the palate and its expressive precision define an elegant and distinctive wine, capable of leaving a harmonious and lingering impression.



8°



12 %



CAMPAIGN FINANCED ACCORDING TO EU REG NO. 2021/2115



MINISTERO DELL'AGRICOLTURA
DELLA SOVRANITÀ ALIMENTARE
E DELLE FORESTE

