



MICHELE SATTÀ



GIOVIN RE Toscana igt

This wine was born thanks to a sudden insight (tasting our Viognier grape during harvest, I recognized an extraordinary aromatic richness and decided to make a wine 100% Viognier). Giovin Re confirms year after year its special value.

The must ferments half in used, cleaned and polished barriques and half in cement. It remains there until March before being bottled without fining. It's ready for consumption after other 12 months and reaches its full expression in the two following years. It shows its best expression when accompanying savory and spicy dishes of strong personality.

Grape varieties Viognier 100%

Harvest period First week of September

Vineyards Vignanova

Vinification the grapes are harvested at full maturation and placed in the press with whole bunches. The must is decanted for 3 days at 5 degrees and raked. Following the yeast inoculation during the early fermentation, the wine is poured half in old barriques, previously cleaned and polished, half in cement. Here the alcoholic fermentation takes place and the wine is kept until January without malolactic fermentation. The frequency and number of batonnage are determined by tastings. Once assembled the wine remains in stainless steel tanks for 2 months until the bottling.

Fining it ages one year in bottle before being released.

Longevity up to 15 years