

# L'ASTEMIA

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## LANGHE DOC BIANCO DA UVE VIOGNIER 2023 **BIO**

- **Cultivation area :**  
Langhe
- **Exposure and altitude:**  
North-East; 250 m
- **Grape Variety:**  
100% Viognier
- **Vinification:**  
maceration for approximately 8 days
- **Refining:**  
10 months in French oak tonneaux
- **Serve at:**  
10/12 °C

Above the village of Monforte d'Alba, next to the Bussia MGA cru, on a little parcel in the middle of its property in Tiradoss, L'Astemia grows Viognier.

This is not a traditional grape variety in Piedmont, although it is genetically related to the family of Freisa. Being a cousin of Nebbiolo, its free-run must can be fermented in barrels. The wine is then aged in barriques for 12 months. Single-varietal vinification produces a high quality wine combining the freshness of Sauvignon and the bouquet of Gewürztraminer.

It has a straw-yellow colour and a sumptuous, enveloping aroma with fruity notes of peach. A full body and refreshing acidity are counterbalanced by sapidity and minerality, which blend with the balsamic hints that are typical of the terroir of Monforte.

A complex and multifaceted wine: pleasant to drink on its own as an aperitif, it makes you want to have a second glass. It can be harmoniously paired with white meat, fish, herbs and fresh cheese.