



LESTRA

Maremma Toscana
Denominazione di Origine Controllata
Viognier

The name LESTRA derives from the place where wild boar seek refuge in the woods to sleep.

Production area: inside the Maremma Sacred Triangle in the Casteani area.

Altitude: 75 - 100 metres above sea level

Alcohol content: 12.5 degrees

Grape varietal: Viognier; cultivation method vertical trellis, pruning method spurred cordon; average density 5,000 vines per hectare and approximate yield 65 hl/ha; medium-textured soil.

Vinification: the Viognier grapes are picked in August and subjected to soft-pressing. The grape must ferments under controlled temperature. The wine is released commercially after at least 3 months of aging in the bottle.

Description: The wine offers a medium yellow colour with limpid bright hints verging into green. The nose opens into a wide olfactory spectrum which conquers with its style and elegance, proposing mineral sensations, citrus and exotic fruit aromas, enriched by flowery notes of acacia, peach and apricot. A round taste on the palate is enhanced by the wine's notable fresh crispness, and both are perfectly combined in an encompassing spherical structure.

Food pairings: perfect with hot and cold seafood appetizers, shellfish and vegetarian pasta dishes.