

**DARIO DI VAIRA**  
vignaiolo a bolgheri

*Rapè* (Rapè)

## TOSCANA VIOGNIER IGT



<b>Denomination</b>	Toscana IGT
<b>Grapes</b>	Viognier 100%
<b>Soil</b>	Clay-sandy composition, with stones
<b>Pruning</b>	Cordon trained
<b>Planting density</b>	5680 plants/hectar
<b>Production</b>	10 tons/hectar
<b>Harvest</b>	Manually, in boxes containing each one maximum 15 kg of grapes. Grapes are cooled one night before vinification.
<b>Winemaking</b>	After de-stemming and soft crushing, follows a maceration for less than 6 hours. Then skins are softly pressed and alcoholic fermentation starts 80% in steel tanks and 20% in barrique of Hungarian oak at a temperature not exceeding 16°C.
<b>Aging</b>	sur lies for 4 month: 60% in steel tanks and 40% in barrique, using the batonnage technique every 10 days moving dregs. All operations are carried out at a controlled temperature.