



# NINA 2018



A fresh spring and early summer marked by rains and mild temperatures enabled a steady and optimal maturation of the grapes through 2018. Such climatic factors yielded a prime expression of Viognier.

This wine displays an intricate aromatic bouquet. It is characterized by fresh tangy notes and elevated by the vanilla fragrances and boisé notes gleaned over the winemaking process and the ten months spent aging on French oak. Its mouthfeel, mineral and refreshing, is complemented by highlights of ripe fruit throughout. This results in a harmonious and extremely pleasurable sip.

It can serve as an excellent accompaniment to Mediterranean seafood delicacies and soft cheeses but also make for a standout aperitif.

*N.B.: The choice of Diam corks guarantees the absence of defects in the wine.*

#### Designation:

DOC Maremma Toscana  
Viognier

#### Terrain type:

Calcareous and clayey

#### Grape varieties:

Viognier

#### Cultivation system:

Guyot

#### Vine spacing:

2.20 m x 0.78 m

#### Yield per hectare:

5,800 plants/ha

#### Planting year:

2011

#### In-vineyard and in-winery processing:

Manual, in compliance with biological agriculture standards

#### Grape selection:

In-vineyard, through manual harvesting using crates

#### Fermentation:

In 225 L French durmast oak barrels barrel on fine lees

#### Aging:

10 months in 225 L French durmast oak barrels on fine lees, followed by 12 months in the bottle

#### Alcohol content:

13%

#### Podere La Pace

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