



TENUTA  
**ROCCA di MONTE MASSI**  
 MAREMMA - TOSCANA

# Astraio Viognier

## DOC

*/Ah-strai-o Vee-ohn-yay/ - The name "Astraio" refers to the Titan god of the stars and planets, and the art of astrology.*



**VINTAGE**  
 2012



**APELLATION**  
 Maremma Toscana DOC



**AREA**  
 Maremma, Tuscany



**GRAPES**  
 Viognier



**ALCOHOL LEVEL**  
 13%



**SERVING TEMPERATURE**  
 62°- 64°F



**BOTTLE SIZE**  
 750 ml

### VINIFICATION

The wine is aged 8 months on its lees (sur lie) in steel tanks with an additional 3 months in bottle. "Sur lie" wines are bottled directly from the lees without racking, a process for filtering the wine. In this case, the toasty, nutty "hazelnut" quality does not affect this wine. The wine does see additional depth and complexity especially on the finish. Steel tank fermentation from 18°-22°C (64°-71°F).

### COLOR

Straw yellow with green hues.

### BOUQUET

Honey suckle, citrus blossoms, gardenias and white peaches.

### PALATE

Well balanced with medium plus acidity, high minerality with an elegant finish.

### FOOD PAIRINGS

Braised chicken and stuffed trout and delectable assortment of shellfish.



CAMPAIGN SUPPORTED BY REGULATION EC N. 1234/07

