

FILARE 23

Toscana IGT



CASADEI



Name and appellation: Filare 23, Toscana IGT.

Grape variety: 100% Viognier.

Exposure: north-south.

Soil type: mineral-rich schist soils well stocked with native microelements.

Planted: 2010.

Density: 7400 vines per hectare.

Training system: Guyot.

Yield: 1.2 Kg per vine.

Harvest: by hand, in the last decade of the month of August. The clusters are meticulously selected and then collected in small 10 kg crates.

Vinification: the crates of harvested grapes are placed in cold storage, at 4-5 °C, for 24 to 48 hours depending on the vintage; they are then destemmed, pressed, clarified naturally, and placed in new tonneaux for fermentation. Between 30 and 50 kg of whole berries are added to each tonneau: this helps maintain a distinct fruity note and stimulates spontaneous fermentation.

Aging: in new tonneaux.

Aging capacity: 4 to 8 years.

Tasting notes: a vivid straw yellow tinged with gold. On the nose, it is exuberant and multifaceted: grape juice, peach, and ripe apricot, with intriguing “peely” notes, offset, given the enhanced oxygenation, by hints of fragrant flowers and herbs. On the palate, it stands out for the lively freshness and saline depth that enliven its persistence and ensure the future of this label, rather than the expected softness. This benefits the flavor-olfactory component, which opens on elegant vegetal tones and displays an appreciable aftertaste, marked by a reappearance of the fruit, and a delicately bitter finish.

Suggested pairings: its momentum on the palate and excellent balance allow for winning pairing with elaborate dishes: fish stews (or perhaps a classic cacciucco), white meat roasts, and Asian cuisine (such as chicken curry).

Serving temperature: 7 °C in summer, 8 °C in winter.



Biointegrale



Biologico



Agricoltura Biodinamica



White



750 ml



14%