



## VIVÉ

Graceful lyrical sonority

### DESCRIPTION

Aromatic wine obtained from grapes from a single vine of French origin, the "Viognier".

Grown on our lands belonging to the northern part of Friuli Grave D.O.C., it gives a distinctly flowery and citrusy wine with a full and well-balanced palate and sweet sensations that can be drunk early.

**VIGNETI RAPAIS di TADIELLO NICOLA**

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### Grapes

Viognier 100%

### Appellation, area of production

Viognier coming from the "Clapat" vineyard located in Dandolo di Maniago, in the Friuli Grave D.O.C. area.

### Lands

the area is characterized by poor (rocks and gravel) and chalky soils, created by floods of the Meduna and Cellina rivers.

### Training system

single Guyot method with 6,250 vines per hectare. The vineyard was planted in 2003. The choice of a large number of plants per hectare was made to obtain a limited production per vine, thus maintaining a high standard of quality.

### Production per hectare

70 quintals per hectare

### Harvest

grapes were harvested when completely ripe on in the beginning of September.

### Vinification

the destemmed and cooled grapes are macerated in an atmosphere saturated with carbon dioxide for 12 hours at low temperature. After soft pressing the must is kept cold and stirred to extract body

and aromas before fermentation. This takes place in stainless steel tanks at controlled temperature for a few weeks.

### Ageing

the wine was aged on its own noble fermentation lees in stainless steel tanks for about eight months. After being appropriately decanted and stabilized, it was bottled.

### Tasting notes

**Colour:** golden yellow; good brightness.

**Bouquet:** immediately offers intensity and freshness. In the foreground it has prevalent notes of pink and yellow grapefruit surrounded by a mixture of flowers and fruit, from which wild rose and quince emerge.

**Taste:** Full, rounded and well-balanced, distinctly aromatic with a slightly mineral finish.

### Recommended with

spicy salami and sweetish first courses with good aromatic intensity, such as vegetable risottos and ravioli filled with herbs, asparagus, omelettes, soft fresh cheeses, fish starters, fried and grilled fish.

### Serving temperature

serve between 12 and 14°C depending on the season, preferably in wine tasting glasses for young and fruity white wines.

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### ANALYTICAL DATA

**Acquired alcohol:** 13,0 % vol

**Reducing sugars:** 2,4 g/l

**Total acidity:** 6,8 g/l

**Net dry extract:** 23,0 g/l