



**VI
GR**

Linea Nino 1981 White

Like Chardonnay, Viognier has the potential to produce **full-bodied** wines with a lush, soft character. In contrast to Chardonnay, the Viognier varietal has **more natural aromatics** that include **minerality**, peach and pears, and floral aromas like violets.

The grape requires a **long, warm growing season** in order to fully ripen and for its aromatic notes to develop. It should be **picked exactly at the right moment**: too early, the grape fails to develop the full extent of its aromas and tastes; too late, the grape produces wine that is oily and lacks perfume. The aromatic notes can be easily destroyed by exposure to oxygen.

This VIGR blend with 30% of Grillo lifts the Viognier to a **higher level of excitement**: it is better balanced, more full bodied and longer in the palette due to **higher acidity, fruit and alcohol**, combined with the subtle floral aromas of the Viognier.

Food pairings:

- Asparagus
- River fishes like trout or pike
- Crustaceans: prawns, lobster, St. James shells
- White meat
- Sushi and sashimi, as a substitute of sake
- Goat cheese or other open French cheeses