

MICHELE SATTÀ

# Giovin Re

## Toscana igt

This wine was born thanks to a sudden insight (tasting our Viognier grape during harvest, I recognized an extraordinary aromatic richness and decided to make a wine 100% Viognier). Giovin Re confirms year after year its special value. The must ferments half in used, cleaned and polished barriques and half in cement.

It's ready for consumption after other 12 months and reaches its full expression in the two following years. It shows its best expression when accompanying savory and spicy dishes of strong personality.

**Grape varieties**  
Viognier

**Harvest period**  
First week of September

**Vineyards**  
Vignanova

**Vinification**  
Vinified in wooden barrels, malolactic fermentation in barriques, then aged for 18 months in 750-litre amphorae.

**Fining**  
It ages one year in bottle before being released.

**Longevity**  
Up to 15 years



[www.michelesatta.com](http://www.michelesatta.com)