



io-yè LANGHE BIANCO

FIRST VINTAGE: 2020

Iò-yè is the child of the fifth generation of our family, introduced with the desire to offer something different from our local white wines.

By not undergoing any aging, it maintains the primary aromas of the grapes on the nose: white flowers and citrus. It remains very intense, rich on the palate, and above all, highlights minerality and sapidity. The challenge of planting Viognier on the hills of the region has borne excellent results. Perfect as an aperitif, it pairs well with fish, oysters, and risottos. Great with soft and blue-veined cheeses.

GRAPE VARIETAL: Viognier 100%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: mud and clay

EXPOSURE/ ALTITUDE: south- east / 290 m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 70 hl

HARVEST: manually, half September

VINIFICATION: soft pressing; fermentation in controlled temperature stainless steel; maximum regime 17° C; protection from oxygen

AGEING: 6 months in stainless steel; periodic batonnages and 3 months in the bottle

BOTTLES PER YEAR: 2,500

SERVE WITH: fish dishes, delicate antipasti, vegetables au gratin, cheeses

SIZE: 0,75 L



Famiglia Flavio Marchisio