



MADONNA DEL LATTE

Azienda Vitivinicola

EILEEN



DESIGNATION OF ORIGIN Passito Umbria Indicazione Geografica Tipica

VINTAGE 2024

GRAPE VARIETY 100% Viognier

TRAINING SYSTEM Guyot

AGE OF VINES Planted in 2007

ALTITUDE 450 m above sea level

ALIGNMENT OF SLOPES Southeast

NUMBER OF VINES PER HECTARE approx. 6500

YIELD PER VINE approx. 1,5 kg

SOIL Sandy, volcanic origin with high content of potassium and magnesium

HARVEST Mid-September, hand-picked

ENOLOGIST Paolo Peira

PRODUCTION PROCESS Hand selected grapes are dried in a special drying room until the concentration of sugars in the grapes reach the desired level. Pressing of the grapes and addition of selected yeast cultures. Fermentation in French-oak barrel, 5 months of barrel maturation on dissolved yeasts.

CONTENT OF ALCOHOL 13,5% vol.

ANNUAL PRODUCTION approx. 700 bottles

TASTING NOTES Showing a golden amber hue. On the nose intensely aromatic, with honeyed peaches, caramel and lemon thyme notes. Floral hints and a touch of vanilla. On the palate, velvety smooth texture with well balanced sweetness and a vibrant acidity. Memorable, lingering finish.

FOOD PAIRING It is best served with a selection of rich and creamy fine cheese, foie gras, or with creamy desserts like cheesecake or crème brûlée.

SERVING TEMPERATURE 12-14°C



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