

# MauroSebaste

## Langhe Bianco DOC “Centobricchi” 2017

### 89 TSW



Today a not common variety in the Langhe wineregion. Viognier!

MauroSebaste produces this 100% Viognier since vintage 2012 and it comes from two parcels, in Serralunga d'Alba and Diano d'Alba (Piedmonte) characterized of calcar that give more structure to the Viognier grapes.

After the green harvest done in the summer the grapes are kept in a cold room for a couple of days and further selected on a special vibrating table before being softly pressed. After cold decanting the must is transferred into new French oak barrels of 400 litres toasted with hot water. Malolactic fermentation and batonnage on the yeast for about six months.

Ageing from 6 to 8 months ages in the same 400 liters French oak barrels toasted with hot water, on the lees. Bottling around June of the year after the harvest, then follows 6/8 months of aging in bottle.

#### **My tasting notes:**

*In the glass a bright straw yellow color with green reflections. On the medium(+) nose aroms of peach, apricot and sweet citrus with well integrated hints of white flowers, cedar, vegetal hints and light cream, nuts (after some time in the glass) On the palate dry, medium bodied with crispy acidity and nice freshness. Good structure in the mouth, light waxy (in the beginning) with flavours that are a recall of the nose. Elegant an medium(+) length finish.*

*A wine conceived to be an ageing wine, for gastronomy, to be served with food.*

MauroSebaste is a family winery in Barolo and the typical Langhe's wines have been made since three generations. The winery was born from the Sylla Sebaste's passion, she was called the 'Langa's Lady of rank'. Nowadays the history continues with her son Mauro who leads the company helped by his wife Maria Teresa and the two grandchildren Sylla and Angelica.

A little company whose production touch 120.000 bottles, 14 different wines an 30 hectares between Langhe, Roero and Monferrato which have been chosen for their excellent land features and favorable exposure.

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