



# WHITE GRENUIL

## BIANCO EMILIA I.G.T.

Its name comes from a novel character. Grenuil, the main character, has a dream; his dream is to be able to create a fragrance that can control people's heart through the perfect essence. Grenuil knows thousands of fragrances and perfumes, he stores them in his mind and it allows him to create, at his pleasure, new and unique olfactory sensations.

**Type:** Still, dry, easy to drink

**Grape variety:** 40% Pinot Nero, 30% Sauvignon, 20% Ortrugo, 10% Malvasia di Candia aromatica

**Training system:** Low Guyot and Simple Cortina

**Soil:** Medium textured

**Average yield per hectare:** 8000 Kg

**Alcohol content:** 12,0% vol.

**Serving temperature:** 8-12°C

**Organoleptic characteristics:** Straw yellow color with amber and diamond reflex. Intense and persistent with very complex aromatic notes recalling sage, green pepper, elder flowers, lychee and exotic fruits. Soft and lively taste. Persistent, long and aromatic palate. Full and elegant.

**Pairings:** Ideal as aperitif, perfect with row meat and row fish, traditional dishes and white meats. Ideal with cold cuts.

**40%**  
PINOT NERO

**30%**  
SAUVIGNON

**20%**  
ORTRUGO

**10%**  
MALVASIA  
DI CANDIA  
AROMATICA

Torre fornello