



Its name comes from a novel character. Grenuill, the protagonist, had a dream; his dream was to be able to create a fragrance that could control people's hearts through the perfect essence.

Grenuill knew thousands of fragrances and perfumes that he gathered in his mind and that allowed him to create, at his own pleasure, new and unique olfactory arrangements.

Bianco Emilia IGT "Grenuill" 2014

GRAPE VARIETIES

Ortrugo 40%, Pinot Grigio 40%, Malvasia 20%

WINEMAKING

Still, 20% aged in barriques for 6 months.

ANALYTIC DATA

Alcohol content: 12.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow colour with amber and diamond reflex. Intense and persistent with very complex aromatic notes of sage, green pepper, elder flowers, lychee and exotic fruits.

Soft and lively taste. Persistent, long and aromatic in the mouth. Full and elegant.

GASTRONOMY

Savory and seasoned cheeses, pastries.

Serving temperature 8-12°C

AVAILABLE FORMATS

75 cl

