

LIEDHOLM

Grenoli

Grapes: 70% Sauvignon Blanc – 30% Chardonnay;

Total Alcoholic Strength: 14.5%

Acidity: 5.5 gr/l

Vinification: Harvest in two stages, first for Chardonnay in late August / early September, whose must is kept cold waiting for the maturation of Sauvignon Blanc, which is harvested 10/15 days later. After assembly, the must ferments for 15 days in steel tanks at a controlled temperature of 15 °C.

Features:

Colour: intense gold yellow;

Scent: elegant with hints of smoke;

Taste: dry, elegant and full-bodied.

Period of consumption: 3 years since the harvest.

Food pairing: all kinds of fish and white sauces.

Temperature: 12-14°C

