



GRENUIL EMILIA BIANCO IGT 2015 **Azienda Agricola Torre Fornello di Enrico Sgorbati,** **Emilia Romagna, Italy**



eCommerce # 555648 | 12.5 % alc./vol. | \$22.15

Intense and persistent with very complex aromatic notes recalling the sage, the green pepper, the elder flowers, the lycian and the exotic fruit. Soft taste and lively. Persistent, long and aromatic in the mouth. Full and elegant.

Its name comes from a Patrick's Süskind novel character. Jean-Baptiste Grenuil, the protagonist, had a dream; his dream was to be able to create a fragrance that could control people heart through the perfect essence. Grenuil knew thousands of fragrances and perfumes that he used to gather inside his mind and that allowed him to create, at his own pleasure, new and unique olfactory arrangements.

Terroir:

The Fornello territory, in the municipality of Ziano Piacentino, is located in the beautiful Val Tidone in the Colli Piacentini, one of the four valleys that characterize the hills of Piacenza, in Emilia Romagna. The vineyards reach a total of 73 hectares, divided into two farms, one with certified organic grapes.



Vinification:

20% aged in barriques for 6 months.

Variety: Pinot Grigio 40%, Sauvignon 30%, Ortrugo 20%, Malvasia 10%

Residual Sugar: 5.5 g/L

Serving suggestion and food pairing: Serve at 12°C. Ideal as an aperitif. Perfect accompaniment for rare seafood, traditional fish dishes and white meat dishes.