

MONFERRATO DOC BIANCO "SINÉ"



Color

Straw-colored with delicate greenish reflections.

Fragrance

Intense bouquet with floral and herbal scents.

Flavor

Dry and pleasant, with fruity notes.

Combinations

Starters, fish dishes, eggs, and herbal omelettes.

How to serve it

Serving temperature: 10-12° C.

Storing

The bottles must be stored horizontally away from the light and in fresh environment. It is advised to taste it within two years from the vintage.

Wine-making

Wine made and refined in steel. Bottled in February.

Grapes

Chardonnay 50% Sauvignon 50%