



Lindul

Sweet White Wine



SOIL

Alluvial and pebbly plain.



GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha. The yield is limited to an average of 300 gr of grapes per vine



VINIFICATION

Selected bunches, perfectly healthy and harvested by hand, are dried in perforated crates for around 60 days. Soft crushing of the grapes with a very limited yield. Fermentation takes place in steel containers, maturation for over 12 months follows. The wine is aged in the bottle for more than 6 months before release.



ALCOHOL - RESIDUAL SUGAR - TOTAL ACIDITY *

13.00 % vol. -120 g/L - 7.00 g/L

* indicative values



TASTING NOTES

Bright amber yellow. It smells of rose, canned apricot and honey. On the palate perfect balance of acidity and sweetness. Surprising long persistence.



PAIRING AND SERVICE SUGGESTIONS

Meditation wine, great pair with blue cheeses, foie gras or the classic dry pastry.

Preferred service temperature ranges from 10° to 14° C in a white wine medium bowl glass to benefit from all the aromatic notes and hints.



AGEING POTENTIAL

10 years if stored in ideal conditions.



BOTTLE SIZES

0.50 L