



UMBERTO CESARI

LIANO

CHARDONNAY SAUVIGNON BLANC RUBICONE IGT

GRAPES

70% Chardonnay, 30% Sauvignon Blanc

SOIL TYPE

Clayey with stony substrate.

VIGNETI AVERAGE AGE OF THE VINES

12-15 years

YIELD PER HECTARE

8 tons

VINIFICATION

Soft pressing and temperature controlled fermentation in allier oak tonneaux

AGEING

Three months in medium-toast, 5.5 hl. Allier oak tonneaux with bâtonnage and at least three months in bottle.

ALCOHOL CONTENT

14 % vol.

AVAILABLE SIZE

0,375 l; 0,750 l; 1,5 l

SERVING TEMPERATURE

10–12 °C

COLOUR

Relatively subtle straw yellow

NOSE

Generous fragrances of apricot and peach, concluding with floral notes of jasmine, rose petals, and pennyroyal.

TASTE

Simply majestic: intense, enfolding, and elegant, with a near-endless finish.

MATCHING TO

Ideal with rich and complex fish dishes such as shellfish or oily fish. Perfect with white meat

