

BORGHETTA
LUGANA D.O.C.

Grape varieties: Turbiana (Trebbiano di Lugana) 100%

Production area: Antica Bragagna farm, Lugana di Sirmione.

Surface: 03.25 Ha.

Vineyard's average altitude: 72 Mt. above sea level.

Soil: Total.

Training method: Calcareous.

Type of cultivation: Row training with Gouyot pruning.

Planting year: 1975

Harvest period: September.

Winemaking: Soft pressing of grapes. 60% fermentation in stainless steel vats at controlled temperatures, 40% fermentation in new Allier barriques for 10 months. Stored in bottles 6 months.

Color: Straw yellow.

Nose: Almond flowers, exotic fruit and vanilla.

Taste: Savoury, fresh, with an aftertaste of peach and bitter almond.

Serving temperature: 12/15°C

Matching dishes: Seafood, oysters and white meat.

