

BRUT WINES

LUGANA BRUT D.O.C. METODO CHARMAT

GRAPE VARIETIES: 100% Turbiana

PRODUCTION AREA: Lugana di Sirmione. Lake Garda

SURFACE: 15,00 Ha.

VINEYARD'S AVERAGE ALTITUDE:
72 Mt. above sea level.

SOIL: Total Clayey

TYPE OF CULTIVATION: Row training
with Gouyot pruning.

VINEYARD'S AGE: 1985

HARVEST PERIOD: Early September.

WINEMAKING: Soft pressing of grapes
and fermentation in stainless steel vats at
controlled temperature; refermentation in
pressurized vats for 10 months.

PRODUCTION: 20.000 bottles.

COLOR: Pale straw with green hues,

NOSE: Delightful delicate, hints of
almond and yeasts.

TASTE: Fresh, savoury and elegant.

SERVING TEMPERATURE: 6/8° C

RECOMMENDED FOOD: Perfect as
aperitifs. It goes perfectly with fish and white meat

