

## Le Vigne Wines

### BORGHETTA LUGANA DOC

**Grape Varieties:** 100% Turbiana

**Production area:** Antica Bragagna farm, Lugana di Sirmione

**Vineyard's average altitude:**  
72 mt above sea level

**Soil:** Total

**Training method:** Calcareous

**Type of cultivation:** Row training with Gouyot pruning

**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 month. 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.

