

Le vigne Wines



BORGHETTA LUGANA D.O.C.

Grape Varieties: 100% Turbiana (Trebbiano di Lugana)

Production area: Antica Bragagna farm, Lugana di Sirmione

Surface: 03.25 Ha

Vineyard's average altitude: 72 Mt above sea level

Type of cultivation: Row training with Gouyot pruning.

Planting year: 1975

Harvest period: September

Winemaking: Soft pressing of grapes. Fermentation in stainless steel vats at controlled temperatures, for 10/12 days. Fermentation in new Allier barriques for 12 months. Stored in bottles for 6 months.

Color: Straw yellow

Noce: Almond flowers, ripe fruit

Taste. Savoury, fresh with an aftertaste of ripe grapes

Service temperature: 12/15°C

Matching dishes: Pasta with fish sauce, Seafood, oysters, young cheese and white meat

