

**FAMIGLIA OLIVINI®**  
**VIGNAIUOLI DAL 1970**

## **DEMESSE VECCHIE**

LUGANA D.O.C.

Made with grapes selected exclusively in one of our "cru" vineyards, picked after a short ripening on the vines. The long aging on fine lees and a bottle curing, grant this wine a graceful and complete taste; it is full and round at the taste, supported by a solid texture and remarkable persistence.

### **APPELLATION**

Lugana D.O.C.

### **GRAPE VARIETY**

Turbiana

### **WINEMAKING**

Short ripening on the vine, manual harvesting, gentle pressing, alcoholic fermentation operated by yeasts at controlled temperature.

Aged on noble lees for a period of about 12 months. Assembly in steel containers and resting in bottles for at least six months.

### **TASTING NOTES**

Straw yellow color, scents of exotic fruit with slight hints of almond and citrus fruits; very persistent and keen taste supported by a good structure.

### **PAIRINGS**

Excellent with fish dishes, ideal with white meats and with medium seasoned cheeses.

Contiene solfiti - Contains Sulfites - Enthalt Sulfite

PRODUCED IN ITALY

