

## **EXPLORER**

### **BENACO BRESCIANO I.G.T. BIANCO**

Wine made after a careful selection of Turbiana grapes grown in the most clayey and typical area of Lugana hills and Incrocio Manzoni 6.0.13 grown in a small portion of our land; this zone differs from the rest of our property for pedological and morphological characteristics, being the only portion located on terraces.

Explorer offers a rich scent, an almost aromatic profile with fresh balmy sensations; notes of ripe apricot and yellow fruits, ending with a flint background.

At the palate it proves an elegant minerality combined with a great volume and thickness, the result is an infinitely long and persistent wine. Designed for longevity.

#### **APPELLATION**

Benaco Bresciano I.G.T. Bianco

#### **GRAPE VARIETY**

Turbiana

#### **WINEMAKING**

Manual harvesting into boxes, gentle pressing, low-temperature skin contact maceration for 12/18 hours at 10 degrees, alcoholic fermentation operated by yeasts at controlled temperature.

#### **TASTING NOTES**

Soft straw yellow color, marked minerality accompanied by balsamic hints of sage; fruity notes of apricot and yellow fruit in general. The dry taste gives a full and persistent palate.

#### **PAIRINGS**

Ideal with fish dishes, especially raw and oily fish. It is particularly good with Asian cuisine. It also pairs perfectly with flavorful cheeses.

Contiene solfiti - Contains Sulfites - Enthalt Sulfite

PRODUCED IN ITALY

