

FAMIGLIA OLIVINI®
VIGNAIUOLI DAL 1970

LUGANA D.O.C. BRUT

METODO CLASSICO MILLESIMATO

Classic Method Sparkling obtained exclusively from Turbiana grapes.
After an early harvest, it is fermented in bottle, resting on the yeasts for at least 24 months.
The perlage is fine and persistent, the scents are fruity accompanied by a fresh, savoury but at the same time creamy and defined taste.

APPELLATION

Lugana D.O.C. Metodo Classico

GRAPE VARIETY

Turbiana

WINEMAKING

Manual harvesting into boxes, gentle pressing of whole grapes, alcoholic fermentation operated by yeasts at controlled temperature.
The wine is re-fermented in the bottle and then left on the lees for a period of at least 24 months.

TASTING NOTES

Soft straw yellow color; fine and persistent bubbles; definite scents of tropical fruit and delicate flowery bouquets. Fresh clean flavour, with excellent complexity
Creamy, elegant and fully rewarding at the same time.

PAIRINGS

Excellent as an aperitif, it can be considered as a wine to accompany the entire meal of lake or sea fish dishes. Pairs well with raw fish. Great companion for eggs, even best if paired with asparagus.

Contiene solfiti - Contains Sulfites - Enthalt Sulfite

PRODUCED IN ITALY

