

LUGANA D.O.C. EXTRA BRUT

METODO CLASSICO MILLESIMATO

Wine obtained thanks to an accurate selection of the Turbiana musts, picked just from the most precious central part of them, characterized by aromatic fineness and an excellent acidity.

After a minimum of 36 months of rest in bottle over the yeast, on the nose expresses fruity and balsamic notes and is deep and persistent on the palate. Its noticeable minerality is sustained by sensations of pleasant creaminess.

APPELLATION

Lugana D.O.C. Metodo Classico Extra Brut

GRAPE VARIETY

Turbiana

WINEMAKING

Manual harvesting, soft and slow pressing of whole grapes; careful separation of the musts, alcoholic fermentation using yeasts at controlled temperature and subsequent re-fermentation in the bottle.

TASTING NOTES

Pale straw yellow colour, fruity and balsamic aromas. The palate is deep, savoury and pleasantly creamy with a very fine perlage.

PAIRINGS

Excellent with carpaccio and seafood crudités, white fish baked in foil and it surprises when paired with succulent dishes such as cotechino.

Contiene solfiti - Contains Sulfites - Enthalt Sulfite

PRODUCED IN ITALY

