FAMIGLIA OLIVINI®

VIGNAIUOLI DAL 1970

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 and Incrocio Manzoni 6.0.13

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

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