

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

