

LUGANA DOC BENEDICTUS

DESCRIPTION

This wine is produced exclusively by the selection of the “Turbiana” grapes, chosen from those exposed the most to sunlight. After the harvesting these grapes remain in contact with the must for one day at low temperature, to get particularly fruity and aromatic sensations. Fermentation takes place at controlled temperature to obtain a slow fermentation, to get a high quality wine. Lugana Benedictus has a pale straw-yellow colour, with gold reflections. Its flavour is fresh with intense exotic fruity sensations and hints of spice, due to the oak fermentation and ageing in small oak barrels.

Its particular flavour make it a perfect companion with several kinds of cuisine from fish to delicate rice dishes, and white meat preparations.

Recommended serving temperature is 12-14°C, with large glasses.

VINES

Obtained exclusively from “Turbiana” grapes, which are originally from this area of Lake Garda.

Production per hectare is 8.000 kg.

VINE TRAINING SYSTEM

Guyot, double but short; 3.500 vines per hectare

HARVEST

MidOctober, handmade, later than the grapes used for Lugana Mandolara.

VINIFICATION

Thermo-controlled vinification of the wine-must, starts together with the skins for one day, then continues in stainless steel tanks at 16°-18°C.

Part of the winemust ferments in small oak barrels.

AGEING

At least 3 months in bottle

Alcohol content: 13,50% Vol.

Acidity level: 5,60 g/l

pH: 3,30

Extract: 23 g/l

Bottle sizes: ml. 750, 1500, 3000

