

LUGANA DOC MANDOLARA

DESCRIPTION

This excellent wine is produced exclusively from the “Turbiana” grapes, that grow in the narrow strip of land on the shore of Garda Lake.

After a very soft crushing, and termo-controlled vinification, we obtain this elegant wine. Lugana Mandolara has got a pale straw-yellow colour, with green reflection. Its

characteristic balanced bouquet is pleasant and fresh, with flowers sensations.

At taste it is attractively fruity, with apple and peach notes characterized, at the end, by a trace of bitter almonds. Its delicate and light flavor make it the perfect companion with a wide range of dishes from hors d’oeuvres to fish.

Recommended serving temperature is 10° C; uncork immediately before serving.

VINES

Fully obtained from the grapes “Turbiana” grown in the vineyard called “La Mandolara”, with a production of 10 tons of grape per hectare

VINE TRAINING SYSTEM

Guyot, double but short modified.

Plant-density: 3.500 vines per hectare

HARVEST

Starting at half September, handmade, putting the grapes in small boxes.

VINIFICATION

In stainless steel containers, under temperature control, 16° C.

AGEING

At least, 1 month in bottle

Alcohol content: 12,80% Vol.

Acidity level: 5,80 g/l

pH: 3,27

Extract: 21,60 g/l

Bottle sizes: ml. 375, 750, 1500, 3000

