



Brolettino

Lugana Doc

This is the wine of our great native vine: the Turbiana. Fully ripe grapes are harvested around the middle of October and the highly productive land gives us a product with structure and a great capacity for ageing. All its complexity is tangible to the taste. To the nose, there are hints of ripe fruit, peaches, yellow apples, with fresh, balsamic notes. The palate is enveloped by an invasion of flavour, maintaining all its freshness and elegance. The full structure is accompanied by a taut acidity and a characteristic savouriness that completely cleanse the palate, leaving it full of delicate aromas. Perfect for winter soups, legumes and pasta with white sauces, white meat, medium seasoned cheese, fish that is cooked long and well and shellfish. Serve at a temperature of 10° - 12° C.

Technical data

Vines used: 100% Turbiana

Soil composition: limestone - clay

Cultivation system: simple and double Guyot

Vinification type: starts in steel completed in barrique

Malolactic fermentation: partially performed

Refinement and development: in barriques for 7/8 months, followed by 3 months in the bottle

Alcohol content: 13.5%

Total acidity: 6.60 g/L

Volatile acidity: 0.30 g/L

pH: 3.25

Dry extract: 22.5 g/L

