



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, rose petals 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 cleans the palate, leaving it full of delicate aromas. Perfect for winter soups, legumes and pasta with white sauces, white meat and poultry, medium seasoned cheese, fished cooked long and well and shellfish.

Technical data

Vines used: 100% Turbiana

Soil composition: limestone – clay

Cultivation system: Simple and double Guyot

Planting density: 2.30 x 0.70

Yield per hectare: 90 hundredweight

Vinification type: Begun in steel, completed in barriques

Malolactic fermentation: conducted in barriques

Refinement and development: in barrique for 10 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