



Lugana Brut

Appellation: *DOC Lugana*

Vinification: *Stainless Steel*

Alcohol: *12,50 %*

Pieces Number: *7 000*

Format: *0.75 lt*

Grapes blend: *100% Trebbiano di Lugana (Turbiana)*

Vineyard ages: *About 20 years grapevine*

Soil composition: *Soil is mostly clay with the addition of glacial sediments*

Exposure: *North-East / South-West*

Geographical production area: *The grapes are selected in all our vineyards and located in the southern Lugana Doc area. Thanks to a constant east/west ventilation these grapes reach a complete ripening of the bunch..*

Branching: *Guyot trellis-training, Simonit pruning method. From 5 to 8 buds for each rod.*

Average Ageing: *110 qli/Ha*

Potential Ageing: *3 years*

Harvest: *5th SEPTEMBER TO 6th SEPTEMBER*

Vinification: *The selected grapes, once in the winery, are crushed-destemmed and placed directly into the press. After a soft pressing, the must is kept at 10°C and left to clarify naturally through static decantation. The limpid is then taken and fermented using selected yeasts at a controlled temperature, for the first alcoholic fermentation. Once obtained, the wine is made sparkling with the “Metodo Charmat” and left to mature for about 6 months in stainless steel tanks, for the second fermentation. Subsequently the Lugana Spumante ages for a short time in the bottle.*

Sensory analysis: *Straw yellow color with golden highlights. On the nose it expresses the typical floral and fruity notes, among which the white pulp fruit and a bouquet of white flowers stand out. In the mouth it is fresh and velvety, with an important mineral note and a slightly citrus aftertaste.*

Food pairing: *Perfect as an aperitif. Recommended with grilled fish dishes and white meats. Excellent on citrus-based risottos and Mediterranean herbs.*