



Lugana PDO

APPELLATION: Lugana DOP / Municipality:

Pozzolengo

GRAPE(S): Turbiana (Trebbiano di Lugana)

Native yeast fermentation, 22-year-old vines, hand-picked into boxes- the old fashion way, the way it should be.

The Turbiana grapes are processed whole to preserve the typical characteristics and maximum aromas of this native grape. Fermentation takes place in steel at a low temperature, on the lees for a period of 3 or 4 months, which produce wines with a light bouquet of white flower and white-fleshed fruit, non-obtrusive and remarkable d