



LUGANA RISERVA D.O.C DEL LUPO

Between late October and November, third harvest for Lugana Riserva del Lupo. In this way, we obtain grapes with noble botrytis and we can extract the whole minerality from our soils that once were the lake bottom. Two years of aging in stainless steel tank and at least 6 months in bottle, in underground cellar under the level of the lake, at constant temperature. To combine with elegant and delicate dishes or night cap, with gourmet friends.

Technical features

Grape: **Turbiana 100%**

Location of the vineyard : **Sirmione (Brescia)**

Number of plants per vineyard: **4000**

Soil: **Lugana white clays**

Fermentaton: **steel barrels**

Serving temperature: **8 – 10°**

Pairings: **crudités, oysters, lobster, sashimi and Oriental dishes**

