



## 'TRE CAMPANE' LUGANA DOC

APPELLATION: Lugana DOC / Municipality:  
Pozzolengo

GRAPE(S): Turbiana (Trebbiano di Lugana)

Tre Campane, 'Three Bells,' is named after the three historic communes of Lugana where the grapes for this cuvee are grown- Pozzolengo, Sirmione, and Peschiera. Alessandro harvests the grapes in two parts, the first half in mid-September, much earlier than normal, and the remainder in mid-October at full ripening, this allows for him to make a wine with sharp fresh acidity and also the added body and complexity that would be lost if the harvest was only at one time. At the end of fermentation. it is aged on the lees, then bottled early the next year. No oak, no malo.

The process is a heightened version of the entry Lugana, resulting in an intense Lugana, this one goes to 11. Typical pale hay color in the glass, with aromas and flavors very much in line- almonds, small leaf herbs, citrus, and a hint of apricot. Long in the mouth with a solid medium-body plus mouthwatering, fresh acidity. A wine that can take you from cheers to a dinner of fish, pastas, or light meats without missing a beat.