



Lugana DOC Cascina Ardea Weißwein

Descrizione

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Lugana DOC Cascina Ardea Weißwein

Dieser DOC Wein stammt aus Trauben aus den Weinbergen im Besitz der in der Stadt Peschiera del Garda entfernt, im Herzen der Weinproduktion LUGANA. Im Keller neben dem Weinberg von 6

vinifiziert HAT .Die Besitzer, Benedikt und seinem Sohn Julian folgte jedem Schritt der Produktion von diesem Wein, vom Land in die Flasche, indem alle die Leidenschaft und die Liebe derer, die diese Arbeit und Produkte Liebe, Erde gibt ihm.

Rebsorte: Turbiana (Trebbiano di Lugana) 100%

Dieser DOC-Weißwein stammt aus dem betriebseigenen Anbaugebiet in Peschiera del Garda und ist typisch für die Region.

Er ist strohgelb mit grünlichen Reflexen, duftet zart und angenehm, der Geschmack ist frisch, weich und anhaltend.

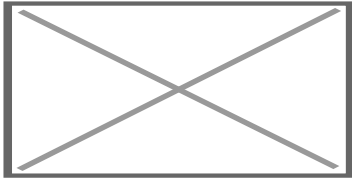
Passt sehr gut zu Seefisch und ist als Aperitif-Wein geeignet.

Bei 6-8°C servieren

Lugana Cascina Ardea, etichetta

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Azienda Agricola Benedetto Tognazzi di Tognazzi Giuliano
Italian Wines Production

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Wines

[Lugana wine DOC Cascina Ardea](#)
[Lugana wine DOC Etichetta Oro](#)
[Botticino red wine DOC Uve di Mattina](#)
[Botticino red wine DOC Cobio](#)
[Garda Marzemino DOC red wine](#)

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Giugno 9, 2023

Autore

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