



Lugana DOC Etichetta oro Weißwein

Descrizione

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Lugana DOC Etichetta oro Weißwein

Rebsorte: 95% Turbiana + 5% Chardonnay

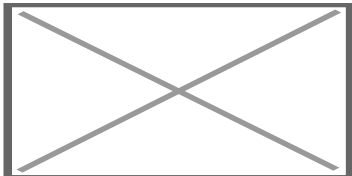
Dieser Wein stammt von der Auswahl der besten Trauben . Nach der alkoholischen Gärung bleibt der Wein im Tank auf den â• Bodensatz â• , die in regelmässigen Abständen mit Hilfe Agitatoren Propeller hängend gehalten werden . Dieser Vorgang dauert bis Ende Mai . In den letzten Monaten der Wein an Intensität zunimmt â• sowohl Geruchs Geschmack.

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

Bei 6-8°C servieren

L'etichetta del vino bianco Lugana DOC Etichetta Oro

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Azienda Agricola Benedetto Tognazzi di Tognazzi Giuliano
Italian Wines Production

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Wines

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[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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