



Lugana DOC Etichetta oro white wine

Descrizione

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Lugana DOC Etichetta Oro

This wine comes from the selection of the best grapes. After the alcoholic fermentation the wine remains in the tank on the fine lees which are periodically kept in suspension thanks to the use of propeller agitators. This operation lasts until the end of May. In these months the wine increases in

both olfactory and gustatory intensity.

GRAPES: Selection of the best bunches with 95% Turbiana and 5% Chardonnay grapes

VINIFICATION: soft pressing and temperature-controlled fermentation in steel tanks with the fine lees remaining in the tank, until bottling in the summer, these give fullness and aroma to the wine.

AGEING: In steel until June.

AGING: In the bottle

COLOUR: Straw yellow with greenish reflections

BOUQUET: Good consistency with aromas of yellow-fleshed fruits and nuances of mulberry flowers on the finish

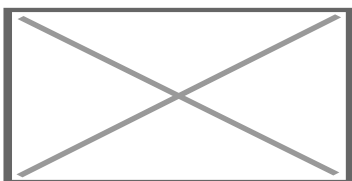
TASTE: enveloping, you can feel the flavors of yellow-fleshed fruits and delicate floral notes

SERVING TEMPERATURE: 4-6 degrees Celsius

PAIRING: Excellent as an aperitif, excellent with hors d'oeuvres, it accompanies lake and sea fish, white meats and vegetable pies.

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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[Botticino red wine DOC Uve di Mattina](#)
[Botticino red wine DOC Cobio](#)
[Garda Marzemino DOC red wine](#)

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Azienda Agricola Benedetto Tognazzi di Tognazzi Giuliano

P. IVA 04304330980

Via Sant'Orsola 161,
25135 Caionvico (Brescia) Italia

Tel. e Fax: 030 2692695

e-mail: agricolatognazzivini@libero.it

cell. [328 2141472](tel:3282141472) / [329 2210076](tel:3292210076)

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Autore

tognazzivinigmail-com