



## LE CIVAIE LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA

### GRAPES AND VINEYARDS

Production area:

Vineyards are located in Sirmione. Altitude of 100 meters a.s.l.

Grape varieties:

Turbiana 100%

Vineyard details:

Vines from 5 to 15 years of age. Sun exposure East-West. Soil composition: morainic with white clays (calcareous). Reach in minerals. Training system: Guyot. Vines density 4.500 cp/ha. Yield per ha: 12 tons. The entire estate is cultivated by organic viticulture. It is also certified for its respect of biodiversity according to "bio-diversity friendly" criteria.

### WINE MAKING AND AGEING

Harvest:

The grapes are hand-picked starting from the first week of September. After a careful selection, the bunches are laid, one layer high, on boxes, to preserve them in perfect condition. They are immediately chilled on the spot at a temperature of 5° C and moved from the vineyard to the winery.

Vinification and ageing:

The grapes are destemmed and pressed. Maceration lasts for 8/10 hours. The gentle pressing takes place in oxygen reduction. Then follows the clarification of the must, which is decanted in stainless steel tanks.

A low temperature fermentation (14°-16° C) follows. The wine remains on its fine lees for approximately 6 months before bottling.

Vintage: 2019

Tasting notes: Straw yellow in color with greenish highlights. This wine shines with aromas of honeydew melon, peach, jasmine and meadow flowers. Racy, fruity on the palate, but also fine and balanced.

Food pairings: Ideal as an aperitif, it pairs with appetizers or fresh-water fish such as trout, perch and whitefish. Also excellent with pasta courses, with white meats, with fresh cheeses. To try with pizza.

Serving temperature:

10° - 12°C

### TECHNICAL DETAILS

Alcohol contents: 13% vol.  
Total acidity: 5,55 gr/l  
Dry extract: 19,50 gr/l  
Residual Sugar: 4,20 gr/l



750 ml

