

**VI**  
**MONTE ZOVO**  
AZIENDA AGRICOLA



# LE CIVAIE TERRALBE LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA

## RISERVA

### GRAPES AND VINEYARD

#### Production Area

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

#### Grapes varieties

Turbiana 100%

#### Vineyards details

Vines from 10 to 15 years of age. Sun exposure North – South and East-West. Soil composition: morainic with white clays (calcareous). Reach in minerals. Training system: Guyot. Vines density 5.000 cp/ha. Yield per ha: 12 tons. The entire estate is certified for its respect of biodiversity according to “*bio-diversity friendly*” criteria.

### WINE MAKING AND AGEING

#### Harvest

The grapes are hand-picked during the first week of September. After a careful selection, the bunches are immediately chilled on the spot at a low temperature (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 for 15/20 days on its own yeasts and about 50% is fermented in barrique. Always in barrique are carried out batonnages until bottling. The aging lasts 24 months, 6 months of which in bottle.

#### Vintage 2019

#### Tasting notes

Straw yellow in color with greenish highlights. On the nose notes of tropical fruits and citrus fruits of bergamot. They are followed by hints of white pepper, mineral notes of flint and some notes of aromatic herbs. The taste is pleasant, round and well-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 elaborate sauces, with white meats, with soft cheeses and fresh goat cheeses.

**Serving temperature:** 10° - 12°C

**Alcohol content:** 13% vol.  
**Total acidity:** 5,73 gr/l  
**Dry extract:** 21,20 gr/l  
**Residual sugar:** 3,10 gr/l

