MONTESPADA VENETO



Classification: LUGANA CLASSICO DOC

Description:

This wine has a clear, crystalline color, with a delectable and captivating scent typical of the Grapevine, the Turbiana. A 100% single variety vinification process, as required by production specifications, with an enveloping and fresh level of acidity.

Winemaking:

The grapes are harvested during the second half of September at a good stage of maturation, to keep the freshness intact. This single variety grape is matured in Stainless Steel Tanks, at a controlled temperature. Special yeasts are employed in this process, to are to maintain and enhance the peculiarities of the grape. The refining of the wine from heavy lees is followed by a frequent and delicate batonage to keep the finest Lees in suspension so as to give complexity and elegance to the wine. To maintain the freshness, the wine is then stored in Stainless Steel Vats until it ready to be bottled.

Vineyards of Origin:

The grapes are selected from the vineyards in the south of Lake Garda which are mainly in the municipalities of Peschiera and Sirmione.

Soil:

white Clayey/loamy soil, dense with little drainagef texture and basic PH levels.

Aging / Perfecting:

Lugana is matured in Holding Tanks, and subjected to frequent and gentle Batonage and stirring for a few months, to enhance the extraction of primary fragrances, after which, it is subsequently bottled and left to age for 3 months before being put on sale.

This strong wine with its consistent structure and a high alcohol content make it a perfectly suitable candidate for aging for period less than 3 years with significant improvements.

Available format:

Bottles of 0.75 boxes of 6 Bottles Burgundy 420 grams, heavy, Vertical. Standard Natural Cork, Screw Caps are available on request



| Vineyard Land | |
|---------------|------------|
| NET CONTENTS | 750 ml |
| | |
| GRAPE YIELD | 120 q.liHa |

50 mt. s.l.m

ALTITUDE



*The technical characteristics may change without notice and are purely indicative

5,8 g/l

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7/9 C.°

100% Turbiana.

ACIDITY

GRAPES

AR SUGAR

TEMP. Service