



BEVERINO



PRODUCTION AREA	Lugana — Desenzano del Garda
GRAPE VARIETY	100% Turbiana di Lugana
HECTARES OF VINEYARD	10 ha
YIELD PER HECTAR	70 hl
PRODUCTION PER VINEYARD	25 q.li/ha
VINE BREEDING	Guyot
TERROIR	Clay terroir
WINEMAKING	White
BOTTLE TIPOLOGY	Champagnotta
CORK	Cork of Extrissima Quality
HARVEST AND PRODUCTION	The best grapes are exclusively picked up by hand between the end of August and the beginning of September and put in cases of 15 kilos. After a refining for five months in steel tanks, the wine is poured into autoclaves for a second fermentation according to the "Charmat" sparkling method, entailing 15 days stay in contact with yeasts. This process enables the production of a slightly sparkling white wine.
EFFERVESCENCE	2,5 Bar
MATURATION AND AGING	5 months in inox tanks (80-100 hl). 15 days into autoclaves for a second fermentation. Aging in glass for one month.
ALCOHOL	11%
TOTAL ACIDITY	5,80 g/l
SUGAR	10 g/l
RESIDUAL	
VINEYARD	South
EXPOSURE	
VISUAL AND ORGANOLEPTIC ANALYSIS	Slightly sparkling white wine with a pale straw yellow color. Its pleasantly freshness reveals the minerality from the clay soils of the Lugana area with a fragrantly fruity and delicate taste with hints of apricot and a sweet aftertaste of tropical fruit.
FOOD PAIRING	Perfect to create aperitif.
DECANTER	No
STORAGE	12 months, to drink when still young.
SERVICE TEMPERATURE	6-8 degrees
PACKAGING	Carton for 12 bottles.