



SPUMANTE PARTY BRUT

Lugana DOC



PRODUCTION AREA	Lugana — Desenzano del Garda
GRAPE VARIETY	100% Turbiana di Lugana
HECTARES OF VINEYARD	14 ha
YIELD PER HECTAR	70 hl
PRODUCTION PER VINEYARD	125 q.li/ha
VINE BREEDING	Guyot
TERROIR	Clay terroir
WINEMAKING	White
BOTTLE TIPOLOGY	Champagnotta
CORK	Cork of Extrissima Quality
HARVEST AND PRODUCTION	<p>The best grapes are exclusively picked up by hand between the end of August and the beginning of September and put in wooden cases of 15 kilos.</p> <p>After a refining for six months in steel tanks, the wine is poured into autoclaves for a second fermentation according to the "Charmat" sparkling method, entailing 25 days minimum stay in contact with yeasts.</p> <p>This process enables the production of a structured and balanced wine, with fine bubbles and with a persistent aroma.</p>
EFFERVESCENCE	6 Bar
MATURATION AND AGING	<p>6 months in inox tanks (80-100 hl).</p> <p>25 days into autoclaves for a second fermentation.</p> <p>Aging in glass for one month.</p>
ALCOHOL	11,5%
TOTAL ACIDITY	6,50 g/l
SUGAR	8,0 g/l
RESIDUAL VINEYARD	South
EXPOSURE	
VISUAL AND ORGANOLEPTIC ANALYSIS	Soft white wine with a light straw yellow color. Its persistent and fine bubble conquers the mouth gently and it envelopes the nose with its strong mineral bouquet, natural characteristics of the Trebbiano of Lugana grapes.
FOOD PAIRING	Perfect for aperitif and excellent as a complement to fish appetizers, fried fish, shellfish or even white meat.
DECANTER	No
STORAGE	18 months.
SERVICE	6-8 degrees
TEMPERATURE	
PACKAGING	Carton for 12 bottles.