LE MORETTE LUGANA DOC MANDOLARA 2023

Turbiana grapes for this wine are hand-harvested from a narrow strip of land on the shore of Garda Lake. Soft crushing and temperature controlled fermentation are crucial to the creation of Lugana Mandolara. Colour is pale straw-yellow colour, with green reflections. Its characteristic balanced bouquet is pleasant and fresh with white flowers. Fruit dictates the palate with apple and peach notes and, on the finish, a trace of bitter almonds. Its delicate and light flavour makes it the perfect companion with a wide range of dishes from hors d'oeuvres to fish. Recommended serving temperature is 10° C; uncork immediately before serving

Vines : Turbiana grapes. Production of 10 tons per hectare.

Vines Training System : Guyot, double but short modified. Plant-density: 3.500 vines per hectare.

Harvest : Hand-harvested beginning in mid-September.

Vinification :16° C in stainless steel containers followed by "sur lie" (on the lees) aging process

Ageing : At least 1 month in bottle.

Alchol content: :12,5 % Vol

Acidity level: 5,9 0 g/l

pH: 3,23

Extract: 21,60 g/l