

PRIMA
PIETRA



LUGANA DOC

VARIETY: Trebbiano di Lugana (Turbiana).

VINEYARDS: close to the Garda Lake.

HARVEST: end of September.

VINIFICATION: soft pressed using intermittent lung presses and static decanting. The must is fermented in temperature- controlled steel vats.

AGEING: stainless steel tank.

APPEARANCE: straw yellow with pale greenish reflections.

NOSE: intense with fragrance notes of flowers, citrus and almonds.

PALATE: citrus, sapid with high minerality at the finish.

ALCOHOL CONTENT: 12,50% vol.

FOOD MATCHING: starters and fish dishes or to sip as an aperitif.

SERVE: serve at a temperature of 8-10°C.

Cantina di Monteforte

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