

LUGANA DOP "CAMPOVALENTINO"



GRAPE VARIETIES

Turbiana (Trebbiano di Lugana).

PRODUCTION AREA

Lugana doc.

WINEMAKING

Cold maceration of the grapes. Fermentation and maturation in stainless tanks steel on the fine lees.

TASTING NOTES

Straw pale yellow color with golden reflections. Fresh and fragrant, on the nose it reveals notes of grapefruit and tropical fruit. On the palate it is intense, pleasantly citrusy and with the typical hints of almond. Savory and mineral finish.

FOOD PAIRING

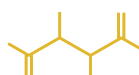
Ideal as an aperitif, with appetizers, sea and lake fish dishes, tasty first courses and white meats.



SERVING TEMPERATURE
8-10 °C



ALCOHOL
12,5%



ACIDITY
5,5 gr/L.

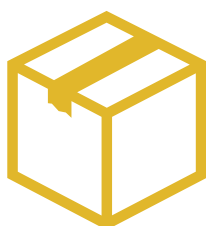


RESIDUAL SUGAR
4 gr/L.



BOTTLE

Type of Closure	agglomerated cork
Lenght:	80,5 mm
Height:	296 mm
Tare:	420 gr
Volume:	750
Gross Weight:	1200 gr
EAN Code:	8003503000326



CARTON

Lenght:	25 cm
Width:	17 cm
Height:	31 cm
Tare:	235 gr
Volume:	7200 gr
EAN Code:	80035030145212



PALLET LAY OUT

Size:	80X120
Type:	Fumigated
Cartons per layer:	19
Number of layers:	5
Cartons per pallet:	95
Bottles per pallet:	570
Gross Weight:	700 kg