



HERITAGE

It was 1904 when Giacomo Montresor drew the silhouette of a new bottle and called it "Mula".

In 1921 he started to satin the glass to protect the wine inside from the ocean's sun during the first exports to North America. The story of the Frosted Bottles had just begun

LUGANA DOC SATINATO



GRAPE VARIETIES

Turbiana (Trebbiano di Lugana).

PRODUCTION AREA

Lugana DOC.

WINEMAKING

This wine is obtained from a careful selection of the grapes that are harvested between the last week of September and the first week of October. Short maceration, fermentation in stainless steel tanks at controlled temperature and for a small part in barrique.

TASTING NOTES

Straw yellow color with golden hues.

Intense, with notes of citrus and tropical fruits. On the palate it is fresh and intense, in the finish it is savory and mineral with a delicate note of green almond.

FOOD PAIRING

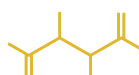
Serve it with starters and lake and sea fish dishes. It perfectly pairs also with more tasty meat dishes and cheese.



SERVING TEMPERATURE
8-10 °C



ALCOHOL
12,5%



ACIDITY
5,7 gr/L.



RESIDUAL SUGAR
3 gr/L.



BOTTLE

Type of Closure	agglomerated cork
Length:	86 mm
Height:	279 mm
Tare:	400 gr
Volume:	750
Gross Weight:	1.20 Kg
EAN Code:	8003503019199



CARTON

Length:	28 cm
Width:	19 cm
Height:	30 cm
Tare:	270 gr
Gross Weight:	7.20 kg
EAN Code:	18003503019196



PALLET LAYOUT

Size:	80X120
Type:	fumigated
Cartons per layer:	16
Number of layers:	5
Cartons per pallet:	80
Bottles per pallet:	480
Gross Weight:	591 kg