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# Limne

Lugana DOC



Denominazione di Origine Controllata

## Type of product

Controlled Denomination of Origin white wine

## Area of origin

The Lugana zone to the south of Lake Garda, at an altitude of 50 metres above sea level

## Exposure and soil

Flat land, with soil that is a mix of mainly clay with some limestone, rich in mineral salts

## Grape variety

100% Turbiana

## Grape yield

10,000-11,000 kilograms/hectare

## Harvest

Towards the end of September; picked by hand and put in small crates

## Vinification

Without the skins; soft pressing of the grapes with extraction of a maximum of 60% of free-run juice. Fermentation in stainless steel vats.

## Maturation

4-5 months in stainless steel tanks

## Bottling

Several bottlings between February and September of the year following the vintage. Put on sale after 2-3 months in bottle.

Analytical data (2019 vintage):

## Alcohol

13% vol.

## Total acidity

6 g/l

## Dry extract

21.5 g/l

## Characteristics

This is a wine that stands out due to its great character, finesse, and persistent flavour. A bright, deep straw yellow in colour, it expresses the characteristics of the wines of Lugana to the full: very good body, a delicate fragrance, and a complex, refined bouquet. It goes particularly well with fish, white meats and hors d'oeuvres. Excellent as an aperitif. Because of its strong personality, it does not pair well with sweet foods.

## Serving temperature

8°-10°C

## Vintages available

2019

Bottle sizes available