



CANTINA
BULGARINI

LUGANA DOC

AREA OF PRODUCTION | Pozzolengo - Brescia.
Typical area of Lugana.

SOIL CONSTITUTION

The Morainic Hills were formed during the Quaternary period, characterized by fertile soils of clay and fine gravel.

VINE TRAINING SYSTEM | Simple arch.

GRAPE VARIETIES | Turbiana 100%

PRODUCTION PER HECTARE | 125 quintals of grapes.

HARVEST | Manually, in September

VINIFICATION

Light pressing, fermentation at controlled temperature in stainless steel tanks with long maturation on the lees.

ORGANOLEPTIC FEATURES

Straw-yellow color with greenish hues. Characteristic and fruity with delicate hints of peach and apricot. Decidedly fresh and sapid on the palate, having a good structure and a long flavour intensity, with slightly almond-edged finish. Suitable for a medium ageing (3-5 years).

PAIRINGS

Vegetable appetizers and raw fish crudité's. Lightly spiced white meats and fresh, creamy cow milk cheese.

SERVING TEMPERATURE | 10-12° C.

ALCOHOL CONTENT | 12,5%.

BOTTLE CONTENT | 0,375 l, 0,75 l, 1,50 l

