

# “Le Folaghe”

## Collezione Lugana DOC



**Alcohol:** 12.5% vol.

**Area of Production:** Region: Veneto. Morenic hills to the south of Lake Garda.

**Grapes:** Produced in limited quantities from selected white grape Turbiana (100%). System of growing: traditional with espalier.

**Soil composition:** Argillaceous grounds of glacial origin.

**Vinification and Production System:** Vinification with soft pressing of the entire grapes in lung presses, fermentation at controlled temperature (15-16°C.), preservation in thermoconditioned inox tanks, cold bottling in sterile bottling line.

**Organoleptic Description:** Dry white wine, mellow and with good structure, it has an intense fruity bouquet.

**Color:** Light straw-yellow, with green reflections.

**Bouquet:** Characteristic, fragrant and fruity.

**Taste:** Fresh, pleasant and full-bodied.

**Serving Temperature:** To be served cold at 8-10°C.

**Preservation:** To be drunk young. Store in a fresh, dry and dark place.

**Gastronomic Suggestions:** Wine for aperitif, goes perfectly with fish, seafood, hors d'oeuvre and light dishes.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
8.00 g/l	5.60 g/l	0.26 g/l	96 g/l	29 g/l	23.0 g/l