

Lugana DOC

Tenuta
IL CANOVINO
1893



REGION	Hills, south of Garda Lake
VINEYARD	Vineyards on clay soils, rich of minerals.
HARVEST	Manual.
BLEND	100% Turbiana (Trebbiano from Lugana).
VINIFICATION	Soft pressure, then short maceration on the skins. The fermentation takes place at temperature of 15/16 °C
AGING	Three months of aging in Slavonian oak big barrels.
ANALYSIS	13 % Alcohol 5,8 g/l Acidity 6,6 g/l Res. sugar 21 g/l Dry extract
BOTTLE	Tortuga 510 gr, white glass. Capacity cl 75.