

Ancilla Lugana



ANCILLA

At sight it is yellow with greenish highlights. The aroma Gives slight hints of ripe yellow fruits, white flowers and Exotic fruits. In the mouth this Lugana is balanced, rich, Important and well-structured without detracting from the freshness and the ease of drinking.

CLASSIFICATION	NON-SPARKLING WHITE WINE
PRODUCTION ZONE	LUGANA
SUBZONE	GHIDINA
GRAPE VARIETY	TURBIANA 100%
WINE TRAINING METHOD	VERTICAL TRELLIS TRAINED WITH REPLACEMENT CANE PRUNING
VINEYARD AGE	1978
YIELD PER HECTARE	7 TONS
TYPE OF TERRAIN	LIME - CLAY - LIMESTONE
VINIFICATION	PART OF THE GRAPES DE-STAMMED AND PRESSED AFTER CONTACT WITH THE SKINS, REMAINING PART PRESSED IN WHOLE BUNCHES
FERMENTATION	SLOW AT LOW TEMPERATURES IN STEEL AND 10% IN BARRIQUE WITH AGEING ON THE LEES FOR 12 MONTHS
ALCOHOL CONTENT	13,5%
BOTTLE AGEING	8 MONTHS PRIOR TO SALE

Azienda Agricola "LA GHIDINA" di Luisella Benedetti

Sede legale: Via Cadellora 10 – 37062 Dossobuono di Villafranca (VR) - Cod. Fisc. BND LLL 70M42 L781W – P.I. 03653910236
tel. +39 045 513567 - +39 045 8008721 – fax +39 045 513567 - +39 045 8038385 - info@ancillalugana.it - www.ancillalugana.it

