

Ancilla



ELLA

Lugana DOC

At sight is pale yellow with the typical Lugana greenish highlights. The aroma gives hints of yellow fruits, grapefruit and ripe citrus. In the mouth it is well-rounded, fresh and balanced in the ratio of residual sugars - acidity.

CLASSIFICATION	NON-SPARKLING WHITE WINE
PRODUCTION ZONE	LUGANA
SUBZONE	GHIDINA
GRAPES VARIETY	TURBIANA 100%
TRAINING SYSTEM	VERTICAL TRELLIS TRAINED WITH REPLACEMENT CANE PRUNING
SOIL TYPES	LIME – CLAY – LIMESTONE
VINEYARD AGE	1999
YELD PER HECTAR	9 TONS
VINIFICATION	DE-STEMMED AND PRESSED AFTER CONTACT WITH THE SKINS
FERMENTATION	SLOW FERMENTATION AT LOW TEMPERATURES IN STEEL
AGING	IN STAINLESS WITH YEAST IN SUSPENSION FOR 6 MONTHS
ALCOHOL LEVEL	13% Vol
BOTTLE AGEING	FOR 3 MONTHS PRIOR TO SALE

Azienda Agricola "LA GHIDINA" di Luisella Benedetti

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