



## Brolettino

### Lugana Doc

*This wine comes from our wonderful indigenous grape variety, Turbiana. Mature grapes are harvested around mid-October. Mature grapes and rich soil give a long-lived, well-structured wine. When tasted, the wine displays its complexity to the full. On the nose, it is rich in ripe fruit - peaches and yellow apples - and wild rose petals, with fresh, balsamic notes. After a decisive beginning, it is full-bodied and well-structured but nevertheless maintains its freshness and elegance through to the finish. Ideal with robust winter soups, beans and pasta dishes with white sauces, white meat and poultry, semi-ripe cheeses and rich fish dishes and shellfish.*



#### Technical details

**Grape varieties:**

100% Turbiana

**Vineyards:** I Frati, Sirmione

Ronchedone, Desenzano del Garda

**Soil composition:** chalky clay

**Training system:** single and double Guyot

**Vine density:** 2.30 x 0.70

**Yield per hectare:** 9,000 kg

**Wine-making:** in stainless steel tanks and barriques

**Malolactic fermentation:** in barriques

**Ageing:** 10 months in barriques followed by 3 months in the bottle

**Alcohol content:** 13.5%

**Total acidity:** 6.60 g/l

**Volatile acidity:** 0.30 g/l

**pH:** 3.25

**Dry extract:** 22.5 g/l