

Farina

Lugana DOC

Location of the vineyards: Morainic hills in Southern Lake Garda between Verona and Brescia

Vinification: Destemming and soft crushing of grapes, brief skin contact, separation and cleaning of the must, fermentation at a maximum of 20°C in stainless steel tanks.

Aging: 100% stainless steel, followed by refinement in bottle before release.

Grape varieties 100% Trebbiano di Lugana

Altitude 180m ASL

Soil Morainal-Clayey-Calcareous-Sandy

Alcohol 12.5%

Tasting notes

Elegant and fresh, reminiscent of white flowers, linden, ripening into hints of apricot. The palate is delicate, savory with harmonious balance. An ideal partner with seafood and fish dishes.

Banville
Wine Merchants

www.banvillewine.com



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