Commended -2014

2004

2014

# Lugana Mandolara

D.O.C.

**Grape variety**: Turbiana grapes 100%, grown in the vineyard called “La Mandolara”.
**Training system**: Guyot, double but short modified.
**Density of the plant**: 3,500 plants/ha
**Yield per Hectare**: 10 tons
**Harvest**: Starting at mid-September, handmade, putting the grapes in small boxes.

**Vinification**: In stainless steel containers, under temperature control, 16° C.
**Ageing**: At least 1 month in bottle.

**Organoleptic Carachteristics**
**Colour**: Pale straw-yellow colour, with green reflections.
**Scent**: Pleasant and fresh, with flower sensations.
**Taste**: Attractively fruity, with apple and peach hints characterized, at the end, by a trace of bitter almonds.

**Serving suggestions**: Perfect companion with a wide range of dishes from hors d’oeuvres to fish.
**Serving temperature**: 10° C.
Uncork immediately before serving.

**Alcoholic Content:** 12,50% vol.
**Total Acidity:** 6.05 g/l
**pH:** 3,22
**Extract:** 21,60 g/l
**Bottle sizes:** ml. 375, 750, 1500, 3000.