

PATRICIA

LUGANA DOC BRUT CHARMAT METHOD


Pilandro®

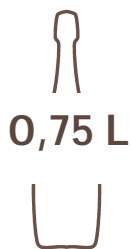
Obtained from Turbiana grapes, it is a quality sparkling wine, straw-yellow in color with a fine and persistent perlage, characterized by a soft and balanced flavor.

Serve at a temperature of 2-4°C (35,6-39,2°F),

To be tasted with cold or warm finger food,
cold cuts and cheeses



Available formats



0,75 L



DATI TECNICI

VARIETY:
Turbiana 100%

VINEYARD:
Located at an altitude of 60-80m (195-265')
with a south by southeast exposure and a chalky
terrain rich in clay in the southern part of Lake
Garda near Desenzano

HARVEST:
Select grapes harvested by hand

VINIFICATION:
Soft pressing and steel-tank fermentation at a
controlled temperature of 18-20°C (64-68°F).
A second fermentation takes place in autoclave

ABV: 12,5%

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