



◆ Pilandro® ◆

PATRICIA

LUGANA DOC BRUT CHARMAT METHOD

This Charmat Method sparkling wine, with its enticing, pervasive fresh taste, is borne out of a selection of the best Turbiana grapes and Pilandro's passion for bubbles.

Serve at a temperature of 4-6°C (39-43°F); excellent as an aperitif to be enjoyed with friends.

Pairings



Available formats



DESCRIPTION

VARIETY:	Turbiana
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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CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 1308/2013

CAMPAIGN FINANCED ACCORDING
TO EU REGULATION NO. 1308/2013