Ca' dei Frati

I Frati
Lugana DOC

REGION
Lombardy

VARIETY
100% Turbiana

This is the jewel in the crown, the wine that got us known and continues to be the image of the company. A direct thread can be traced back to its variety, the Turbiana, our native vine. Intended to be consumed as a vintage, it expresses the best of itself many years after bottling.

Soil composition: limestone – clay
Cultivation system: Simple and double Guyot
Vinification type: steel
Malolactic fermentation: not carried out
Refinement and development: in steel on the fine lees for minimum 6 months, followed by 2 months in the bottle

TASTING NOTES
When young, it is fresh, linear and furnished with great sophistication and elegance with delicate hints of white balsamic flowers, traces of apricot and almond.

FOOD PAIRINGS
Delicious with cold or warm, but delicate starters and to accompany fish dishes, boiled, steamed or grilled.