

Ca' dei Frati

Brolettino
Lugana DOC

REGION

Lombardy

VARIETY

100% Turbiana



This is the wine of our great native vine: Turbiana. Fully ripe grapes are harvested around the middle of October and the highly productive land gives us a product with structure and a great capacity for aging.

Soil composition: limestone – clay

Cultivation system: Simple and double Guyot

Vinification type: Begun in steel, completed in barriques

Malolactic fermentation: conducted in barriques

Refinement and development: in barrique for 10 months, followed by 3 months in the bottle

TASTING NOTES

To the nose, there are hints of ripe fruit, peaches, yellow apples, rose petals with fresh, balsamic notes. Very fresh and elegant on the palate.

FOOD PAIRINGS

Perfect for winter soups, legumes and pasta with white sauces, white meat and poultry, medium seasoned cheese, cooked fish and shellfish.