

## 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.