

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.