

## 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.