



Amoris Vulnus

Lugana Doc



Grape variety:

Turbiana

Location:

Pozzolengo

Soil type:

Loamy - Clayey

Form of farming:

Guyot

Harvest:

By hand in bins

Vinification:

The must ferments in steel barrels at a controlled temperature. The desired maturation is then followed by separation from the noble lees and from here the preparation for bottling.

Organoleptic characteristics:

At sight it is crystalline with a straw yellow color with greenish reflections. It has a good consistency that emphasizes its olfactory and gustatory fullness. The nose clearly perceives pineapple and almond. By rotating the glass you can also perceive passion fruit and a hint of citrus. Intense and persistent on the palate; it has an excellent sour shoulder and an interesting savory note, as well as a marked minerality. It is a wine for the whole meal, but excellent with shellfish and grilled fish as well.

Alcohol:

13,5% vol.

Service temperature:

8 - 10° C