

“Le Folaghe”

Collezione Lugana DOC



Alcohol: 12.5% vol.

Area of Production: Region: Veneto. Morenic hills to the south of Lake Garda.

Grapes: Produced in limited quantities from selected white grape Turbiana (100%). System of growing: traditional with espalier.

Soil composition: Argillaceous grounds of glacial origin.

Vinification and Production System: Vinification with soft pressing of the entire grapes in lung presses, fermentation at controlled temperature (15-16°C.), preservation in thermoconditioned inox tanks, cold bottling in sterile bottling line.

Organoleptic Description: Dry white wine, mellow and with good structure, it has an intense fruity bouquet.

Color: Light straw-yellow, with green reflections.

Bouquet: Characteristic, fragrant and fruity.

Taste: Fresh, pleasant and full-bodied.

Serving Temperature: To be served cold at 8-10°C.

Preservation: To be drunk young. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Wine for aperitif, goes perfectly with fish, seafood, hors d'oeuvre and light dishes.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
8.00 g/l	5.60 g/l	0.26 g/l	96 g/l	29 g/l	23.0 g/l

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