

FAMIGLIA OLIVINI

VIGNAIUOLI DAL 1970

Lugana Doc Brut Metodo Classico

Famiglia Olivini

Spumante exclusively obtained from Trebbiano di Lugana grapes, made with the traditional classic method. After an early harvest, the wine is fermented in the bottle, resting on the yeasts for least 48 months, thus acquiring its typical characteristics. The perlage is fine and persistent, the scents are definitely fruity, accompanied by a fresh, savoury but at the same time creamy and defined taste with light bubbles.

denomination of origin:

D.O.C.

grape variety:

Pure Trebbiano di Lugana

yeld per hectare:

90 - 100 quintals

winemaking:

Manual harvesting into boxes, gentle pressing of whole grapes, alcoholic fermentation via selected yeasts at a controlled temperature.

sparkle procedure:

The wine is re-fermented in the bottle and then left on the yeasts for a period of at least 48 months. Manual degorgement after freezing the bottle neck, and the addition of a liquor very suitable for the product.

chemical analysis:

Alcoholic content 12,5% by volume; Total acidity 6,5 g/l; Residual sugars 8,0 g/l.

organoleptic analysis:

Soft straw yellow colour, fine and long-lasting perlage, definite scents of tropical fruit and delicate flowery bouquets, a fresh clean flavour, creamy and full at the same time.

combinations:

Excellent as an aperitif, but it can be considered as a wine to accompany an entire meal when served with lake or sea fish dishes. Excellent with antipasti, with eggs and best with asparagus dishes.

