



LUGANA DOC BRUT

BIOLOGICO

From Turbiana grapes , Spumante Metodo Classico re-ferments in the bottle for 24 months on the lees. Straw yellow color with fine, persistent bubbles. Aroma of citrus, yellow peach, ample and fragrant, with delicate floral and mineral notes. Fresh, lively and creamy with pleasant acidity. Delicate herbal accents and almond notes draw a balanced and pleasant finish.

Inlari

“Through the air,” like the bubbles...

GRAPE VARIETY

100% Turbiana

PRODUCTION AREA

Lonato del Garda (BS)

ALCOHOL CONTENT

12,5%

SERVING TEMPERATURE

5 - 6 °C