

CA' LOJERA

METODO CLASSICO 'TUR BLANC'



Intense aromas of ripe fruit and hazelnut. Rich and warm on the palate with flavors of honey and brioche. Creamy mousse with a lasting, savory finish.

Color: Sparkling White

Grapes: 100% Turbiana

Soil: Lugana white clay

Altitude: 75 m

Age of Vines: 30 years old

Yield: 30 hl/ha

Vineyard Cru: Sirmione (Brescia)

Farming practices: organic

Yeast: cultured

Skin maceration: none

Malolactic fermentation: no

Fermentation vessel: Metodo classico with second fermentation in bottle

Ageing: 48 months on the lees before disgorgement

Production: 5,000 bottles per year