

CA' LOJERA

LUGANA 'RISERVA DEL LUPO'



Pale gold in color with notes of ripe tropical fruit and white flowers on the nose. The palate is elegant and full with a long and refreshing finish.

Color: White

Grapes: 100% Turbiana

Soil: White clay

Altitude: 75 m above sea level

Age of Vines: 40 Years old

Yield: 15 hl/ha

Farming practices: organic

Yeast: cultured

Skin maceration: none

Malolactic fermentation: none

Fermentation vessel: temperature controlled stainless steel

Agging: 2 years in stainless steel followed by 6 months in bottle prior to release

Production: 4,000 bottles per year