

GABRIELLA
2023



LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA

*Straw yellow colour with green shimmers.
Intense aroma, rich with notes of flowers, fruity with hints of citrus. Good structure and acidity
with delicate mineral undertones.*

Vineyards: Lugana. **Altitude:** 152m slm.

Grape Varieties: 100% Trebbiano di Lugana.

Soil: chalky clay of morainic origin.

Training system: Guyot with 5000 vines per hectare, 8 buds per vine. Green cover between the rows.

Vine age: 10 years.

Yield: 65 hl/ha.

Harvest: manual harvesting of grapes at the end of September.

Vinification: crushing and pressing of de-stemmed grapes.

Fermentation of the must for approximately 15 days at a controlled temperature of 16° C.

Ageing: stainless steel tanks for 5 months, followed by 2 months in the bottle.

Pairings: light appetizers and soft cheeses. Elegant with grilled fish, sea bass and amberjack above all. Excellent with seafood first courses including soup and spaghetti with clams.

Serving temperature: 4°C.

Analytical data:

Alcohol content	12,6 %
Residual sugars	1 g/l
Total acidity	6,1 g/l
PH	3,4
Net dry extract	22,4 g/l

BUGLIONI

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