



### TENUTA ROVEGLIA LUGANA LIMNE

Limne, the old Greek name for Garda Lake, is a classic Lugana wine. Fragrant and refreshing, this savory white opens with inviting scents of green apple, white spring flower and orchard fruit. The tangy palate delivers white peach, yellow pear and a hint of nectarine that linger on the finish.

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CLASSIFICATION:	Lugana DOC
GRAPE VARIETAL:	100% Turbiana (aka Trebbiano) di Lugana
AGE OF VINES:	30 years
SOILS:	Clayey, calcareous
WINE PRODUCING AREA:	South shores of Lake Garda, 50 meters in altitude
TRAINING METHOD:	Guyot
HARVESTING PERIOD:	Manual harvest, third week of September
WINEMAKING:	Soft-pressed with. maximum extraction of 60% first-pressing must. Fermentation in stainless steel vats.
AGING:	Four to five months in stainless steel. Two to three months in bottle.

