

## TENUTA ROVEGLIA VIGNE DI CATULLO LUGANA RISERVA

One of the benchmark bottlings of the denomination from Tenuta Roveglia, an estate born in the thirties boasting the most extensive vineyards in the area. This is a Lugana of great personality with heady multi-layered aromas of ripe apple and fragrant white flower and a round, creamy palate.

CLASSIFICATION:

Lugana Riserva DOC

GRAPE VARIETAL:

100% Turbiana (aka Trebbiano) di Lugana

AGE OF VINES:

55+ years

WINE PRODUCING AREA:

South shore of Lake Garda, 50 meters in altitude.

TRAINING METHOD:

Guyot

HARVESTING PERIOD:

Manual harvest, first ten days in October

WINEMAKING:

Soft-pressed with maximum extraction of 50% first-pressing must.

Fermentation in stainless-steel tanks.

AGING:

Eighteen months in stainless, aging on lees. Two - three months in

bottle.

BOTTLES PRODUCED:

30,000

caroline debbané selections