

# MOLCEO

*Lugana Riserva DOC Designation of origin*



## VINE

Turbiana (Trebbiano di Lugana)

## PRODUCTION AREA

San Benedetto di Lugana, the grapes come from our own vineyards that are most suitable due to the high content of white clay. The harvest and selection of the grapes are done strictly by hand, in small 17 kg. cases.

## PLANTING LAYOUT AND YIELD

Double bow Guyot, yield around 8,000 kg. of grapes per hectare, equivalent to 5,040 litres of wine or 63%.

HARVEST PERIOD • Harvest late in October.

## FINING AND FERMENTATION

Delicate, soft pressing of the whole bunch for most of the production, the rest with gentle destemming by oscillation. Thereafter, a strict protocol of vinification: partial malolactic fermentation, fining for 16 months on the yeast and fine lees, which mostly takes place in steel and the rest of the time in wooden tonneaux and barriques.

## COLOUR

Golden, clear, intense.

## NOSE

It immediately opens with fruity notes that are enchanting, penetrating and complex. Characterised by hints of citrus fruits, flowers and fine mineral and elegant notes.

## PALATE

Complex and intense blend of mineral aromas; captivating, long, lively, both in the persistence and in the strength of the aromas, mingling with unmissable citrus sensation. A delicate evolution, fine flesh, perfect longevity.

## FOOD

Stimulating with marine or freshwater fish, it also goes well with savoury or fatty meat (goose or pork). Interesting with seasoned and blue cheeses of various kinds and with elaborate first courses.

## MINIMUM ALCOHOL CONTENT

13% volume.

## SERVING TEMPERATURE

10°/12°