



**GRAPE VARIETIES:** 100% of Turbiana.

**LOCATION:** 6,3 hectares, all cultivated in Guyot. Located south of the monument of San Martino della Battaglia in Desenzano.

**AVERAGE VINE AGE:** 5 years.

**VINES PER HECTARE:** 4500.

**PRODUCTION:** 7000 lt/ha.

**BOTTLES:** 50000.

**HARVEST:** The third week of September. All the grapes are hand-picked, transported and processed the same day.

**FERMENTATION AND MATURATION:** The grapes are pressed with the stem at a temperature of 13 °C. After aging on the lees until the end of January.

**AT FIRST GLANCE:** Yellow with light green reflections.

**ON THE NOSE:** Fruity scents with some exotic nuance like pineapple and passion fruit.

**ON THE PALATE:** Very crispy, savoury and mineral. Well balanced acidity.

**ACCOMPANIMENTS:** It goes very well with fish and shellfish dishes in general, perfect with lake fish like trout, perch and whitefish. Having a strong personality, it can be paired with soft cheeses. Excellent with Risotto.

**SERVICE TEMPERATURE:** 10-12 °C.

**ALCOHOL CONTENT:** 12,50% by vol.

**AGEING POTENTIAL:** 24 months.

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