



Tenuta Rovaglia



Spumante Brut Lugana DOC

Area of origin

The Lugana zone to the south of Lake Garda, at an altitude of 100 metres above sea level

Exposure and soil

Flat land, with soil that is a mix of mainly clay with some limestone, rich in mineral salts

Grape variety

100% Turbiana; the vines are 10/15 years old

Grape yield

10,000-11,000 kilograms/hectare

Harvest

The grapes are picked by hand in the first ten days of September and put into small crates.

Vinification

Without the skins; soft pressing of the grapes with extraction of a maximum of 60% of free-run juice. The first fermentation takes place in stainless steel vats.

Maturation

7-8 months in stainless steel tanks.

Prise de mousse:

Second fermentation (by the Charmat Method) in pressurized 30 HI stainless steel tanks, with the addition of selected yeasts.

Bottling

After around 6 months from the refermentation in pressurized tanks (autoclaves). It is released onto the market after another 6 months in bottle.

Alcohol

12.5% vol.

Total acidity

6.5 g/l

Dry extract

20.5 g/l

Characteristics

The grapes come from our oldest Turbiana vineyards. It has a particularly refined bouquet, with floral notes and hints of vanilla. It is a dry sparkling wine, whose body and structure combine considerable robustness with extraordinary delicacy. Due to its fine, elegant effervescence it makes an ideal accompaniment for a very wide variety of foods

Serving temperature

4°-6°C

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