



Tenuta Roveglia



Wighel 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, vines are 10/20 years old

Grape yield

10,000-11,000 kilograms/hectare

Harvest

Towards the end of September; picked by hand and put in small crates.

Vinification

Without the skins; soft pressing of the grapes with extraction of a maximum of 60% of free-run juice. Fermentation in stainless steel vats.

Maturation

4-5 months in stainless steel tanks.

Bottling

Several bottlings between February and September of the year following the vintage. Put on sale after 2-3 months in bottle.

Characteristics

This is a wine that is notable for its marked character, finesse, and persistence on the palate. A bright, deep straw yellow in colour, it expresses the characteristics of the wines of Lugana to the full: very good body, a delicate fragrance, and a complex, refined bouquet. It goes particularly well with fish, white meats and hors d'oeuvres. Excellent as an aperitif.

Serving temperature

8°-10°C

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Loc. Roveglia 1, Pozzolengo, Brescia

Tel: +39 030 918663 | Fax: +39 030 9916800

info@tenutaroveglia.it | tenutaroveglia.it