



Tenuta Rovaglia



Ocros

Vino bianco

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 from young vines

Grape yield

11,000-12,000 kilograms/hectare

Harvest

The grapes are picked by hand around 20th 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. Fermentation in stainless steel vats.

Maturation

5-6 months in stainless steel tanks

Bottling

In March of the year following the harvest. It is released onto the market after 2-3 months in bottle.

Alcohol

12.5% vol.

Total acidity

6.5 g/l

Dry extract

20.5 g/l

Characteristics

This is a high-quality wine, which is bright yellow in colour, with greenish highlights. Its mellow, fruity flavour and delicate fragrance make it an ideal foil for fish-based dishes, white meats and hors d'oeuvres.

Serving temperature

8°-10°C

Tenuta Rovaglia

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