



Tenuta Rovaglia

Vigne di Catullo Lugana Riserva 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 more than 55 years old

Grape yield

6,000-7,000 kilograms/hectare

Harvest

The first ten days of October; picked by hand and put in small crates.

Vinification

Without the skins; soft pressing of the grapes with extraction of a maximum of 50% of free-run juice. Fermentation in stainless steel tanks.

Maturation

24 months in stainless steel tanks.

Bottling

September / October of the second year following the harvest. It is released into the market after 6 months in bottle

Alcohol

13% vol.

Total acidity

6.5 g/l

Dry extract

23.5 g/l

Characteristics

It is a Lugana of great character, with an intense yellow colour and golden highlights; it is robust, yet silky. The grapes are carefully selected in those vineyards that are over 55 years old. It offers a particularly rich bouquet, where crisper, more mineral notes harmonise with those of ripe fruit. Its concentrated flavour, with hints and cheeses.

Serving temperature

10°-12°C



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