

ARILICA

LUGANA DOC


Pilandro®

Arilica is the historical name of Peschiera del Garda, the hometown of the Lavelli family, is a Lugana from intense and deep structure, expertly refined in oak barrels. Very delicate on the nose, it recalls the notes of wood and ripe fruit, characterized by an intense and balanced flavor.

Serve at 8-10°C (46-50°F)

Pair with cheeses or sophisticated fish and seafood dishes



Available formats



DESCRIPTION

VARIETY:
Turbiana 100%

VINEYARD:
Situated at an altitude of 60-80m (195-265') with a south by southeast exposure and a chalky terrain rich in clay in the southern part of Lake Garda near Desenzano.

HARVEST:
Mechanical harvest, delicate in full respect the integrity of the grapes with a rapid transfer to the cellar.
Mid to late September

VINIFICATION:
Obtained from the first, soft pressing; steel-tank fermentation at a controlled temperature of 18-20°C (60.8-68°F).

MATURATION:
12 months in tonneaux for 50% of the volume and the remaining 50% in steel. This is followed by assembly and aging in the bottle

VINTAGE: 2020

ABV: 13%

PILANDRO WINE SHOP

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