

ORO LUGANA

VINO SPUMANTE DI QUALITÀ METODO CLASSICO BRUT


Pilandro®

Years of experience in Domus Pilandro give life to this classic method obtained from 100% Turbiana grapes selected in our best cru. The long stay on the exaltanote yeast of bread crust and small pastries

Service temperature 2-4° C

Excellent throughout the meal,
with appetizers or sophisticated fish
and seafood dishes



Available formats



DESCRIPTION

VARIETY:
100% Turbiana

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

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

VINIFICATION:
Soft pressing and steel-tank fermentation at a controlled temperature of 18-20° (64-68°F), followed by a second fermentation in the bottle, then dégorgement and subsequent aging.

MATURATION:
45 months on the lees

VINTAGE: 2017

ABV: 12,5%

PILANDRO WINE SHOP

Località Pilandro, 1 (Uscita A4 Sirmione)
25015 Desenzano d/G (BS) Italy - T.: +39 030 991 0363
info@pilandro.com

www.pilandro.com