

# PATRICIA

LUGANA DOC BRUT CHARMAT METHOD

  
Pilandro®

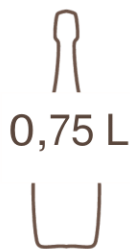
Obtained from Turbiana grapes, it is a quality sparkling wine, straw-yellow in color with a fine and persistent perlage, characterized by a soft and balanced flavor.

Serve at a temperature of 2-4°C (35,6-39,2°F),

To be tasted with cold or warm finger food,  
cold cuts and cheeses



Available formats



0,75 L



## DATI TECNICI

VARIETY:  
Turbiana 100%

VINEYARD:  
Located 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 of the  
integrity of the grapes with rapid transfer to the  
cellar. From early-mid September

VINIFICATION:  
Soft pressing and steel-tank fermentation at a  
controlled temperature of 18-20°C (64-68°F).  
A second fermentation takes place in autoclave

VINTAGE: 2022

ABV: 12%

PILANDRO WINE SHOP

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