

SAN PIETRO

LUGANA DOC RISERVA


Pilandro®

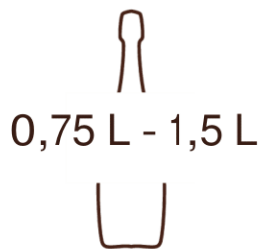
Lugana San Pietro comes from a careful selection of Turbiana grapes, harvested late and coming from the oldest vines of the Pilandro Property. Each vintage is the fruit of the passion that Pietro Lavelli puts into the wine dedicated to him. The color is light gold with bright reflections, the scent is intense with fruity and vanilla notes. In the mouth it is full, savory, mineral and with an excellent structure.

Serving temperature 6-8° C

Recommended combinations:
accompanies sea fish, shellfish,
grilled cooking and refined dishes



Available formats



DESCRIPTION

VARIETY:
Turbiana 100%

VINEYARD:
Located at 60/80 m.s.l.m., South South-East exposure in cretaceous and clayey soil, in the southern area of Lake Garda, in Desenzano d/G

HARVEST:
Manual harvest with selection of the bunches placed in a box

VINIFICATION:
Soft pressing of the grapes in an inert environment with subsequent selection of the must, fermentation in steel at a controlled temperature of 16° C

MATURATION:
For 18 months in 10% tonneaux and 90% steel and at least 6 months in the bottle

VINTAGE: 2020

ABV: 13%

PILANDRO WINE SHOP

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