



LUNEDIANTE

GARGANEGA DURELLA SAUVIGNON

Type of wine

Superior white from light dried grapes

Location of the fields

locality Montecrosetta "sassara di guerra" and "rive priare"

Age of the vineyard

over 40 years

Type of terrain

hilly of volcanic origin

Type of grapes

Garganega, Duella and Sauvignon

Grape-gathering

wine-shoots cut first days of september
and sound grapes in cases till the end of October

Alcoholic content

13%

Acidity

5,2 grammi/litro

Ageing

3 months in bottles

Life of the wine

from 5 up to 8 years if conserved according to good rules
of preservation

Type of bottle

conic bordeaux

Packing

carton box with 12 bottles

Colour

paglierino intenso con riflessi dorati

Bouquet

intense with mature fruit hints, butter and almond in
particular

Flavour

Dry and full bodied, balanced and smooth with great
persistence in the mouth

