

GABRIELLA  
2023



# LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA

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*Straw yellow colour with green shimmers.  
Intense aroma, rich with notes of flowers, fruity with hints of citrus. Good structure and acidity  
with delicate mineral undertones.*

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**Vineyards:** Lugana. **Altitude:** 152m slm.

**Grape Varieties:** 100% Trebbiano di Lugana.

**Soil:** chalky clay of morainic origin.

**Training system:** Guyot with 5000 vines per hectare, 8 buds per vine. Green cover between the rows.

**Vine age:** 10 years.

**Yield:** 65 hl/ha.

**Harvest:** manual harvesting of grapes at the end of September.

**Vinification:** crushing and pressing of de-stemmed grapes.

Fermentation of the must for approximately 15 days at a controlled temperature of 16° C.

**Ageing:** the wine matures 5 months in steel tanks and 2 more months in the bottle before sale.

**Pairings:** light appetizers and soft cheeses. Elegant with grilled fish, sea bass and amberjack above all. Excellent with seafood first course including soup and spaghetti with clams.

**Serving temperature:** 8-10°C.

**Analytical data:**

Alcohol content	12,6 %
Residual sugars	1 g/l
Total acidity	6,1 g/l
PH	3,4
Net dry extract	22,4 g/l

## BUGLIONI

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