



MUSA
2022



LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA

*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.*

Vineyards: Lugana. **Altitude:** 96m 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.

Yield: 65 hl/ha.

Harvest: manual harvesting of grapes at the end of september.

Vine age: 9 years.

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: serve chilled at a temperature of 8-10°C.

Analytical data:

Alcohol content	12,9 %
Residual sugars	1 g/l
Total acidity	6,1 g/l
pH	3,3
Net dry extract	20,9 g/l



BUGLIONI

San Pietro In Cariano - Verona - Italy | tel. +39 045 6760676 | info@buglioni.it | buglioni.it