



Tenuta Roveglia



Filo di Arianna Vendemmia Tardiva Lugana DOC

Area of origin

The Lugana zone to the south of Lake Garda, at an altitude of 100 metres above sea level

Exposure and soil

Flat land, with soil that is a mix of mainly clay with some limestone, rich in mineral salts

Grape variety

100% Turbiana; the vines are over 55 years old

Grape yield

6,000-7,000 kilograms/hectare

Harvest

The first and second ten days of November: it is a late-harvest wine. The grapes are picked by hand and put in small crates.

Vinification

Without the skins; soft pressing of the grapes with extraction of a maximum of 50% of free-run juice. Fermentation in 30 Hl. oak casks.

Maturation

24 months in 30 Hl. oak casks

Bottling

In February of the third year after the harvest. It is released into the market after around six months in bottle.

Alcohol

13% vol.

Total acidity

6.5 g/l

Dry extract

25.5 g/l

Characteristics

This is a Lugana Superiore of notable personality obtained as a result of vinification in large oak casks, which enhances its bouquet, characterised by mineral aromas and faint hints of roasted almonds. With this richness on the nose Il Filo di Arianna combines a full, well-balanced, and silky flavour. It makes an ideal accompaniment for fish dishes and grilled meats; excellent also with risottos and cheeses.

Serving temperature

10°-12°

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