



Tenuta Rovaglia

## Grappa di Lugana



### Area of origin

The Lugana zone, south of Lake Garda

### Exposure and soil

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

### Raw materials

100% Turbiana grape pomace

### Procedure

After the Trebbiano di Lugana (Turbiana) grapes have been pressed, they are stored in an anaerobic environment so that they can be distilled.

### Distillation

Distillation takes place in small, discontinuous, steam-heated copper alembics, according to ancient tradition. With this procedure the heads and tails are eliminated and only the heart of the distillate is used.

### Maturation

Once distillation is complete, the grappa that has been obtained is kept in stainless steel tanks for at least one year.

### Bottling

It is then bottled on several occasions between February and December of the year following the grape harvest. It is released onto the market after 2-3 months in bottle.

### Alcohol

45% vol.

### Characteristics

This is a high-quality grappa: it displays the finest characteristics of the grappas from the Lugana zone. On the nose one finds scents of banana, hazelnuts, sage, and hints of elderflower. Its flavour is gentle and refined; it is not aggressive on the palate, but rather conquers it with delicacy. It is a grappa to ponder over and is also ideal for important tasting occasions. It makes a splendid digestif after meals that include red meat.

### Serving temperature

12°-14°C

### Distiller

Distillerie Peroni

**Tenuta Rovaglia**

Loc. Rovaglia 1, Pozzolengo, Brescia

Tel: +39 030 918663 | Fax: +39 030 9916800

info@tenutarovaglia.it | tenutarovaglia.it