

Ancilla Lugana



ELLA

YEAR 2014

At sight it is pale yellow with the typical Lugana greenish highlights. The aroma gives hints of yellow fruits, grapefruit and ripe citrus. In the mouth it is well-rounded, fresh and balanced in the ratio of residual sugars – acidity.

CLASSIFICATION	NON-SPARKLING WHITE WINE
PRODUCTION ZONE	LUGANA
SUBZONE	GHIDINA
GRAPE VARIETY	TURBIANA 100%
VINE TRAINING METHOD	VERTICAL TRELLIS TRAINED WITH REPLACEMENT CANE PRUNING
VINEYARD AGE	8-11 YEARS OLD
YIELD PER HECTARE	9 TONS
TYPE OF TERRAIN	LIME - CLAY - LIMESTONE
VINIFICATION	DE-STEMMED AND PRESSED AFTER CONTACT WITH THE SKINS
FERMENTATION	SLOW FERMENTATION AT LOW TEMPERATURES IN STEEL AND AGEING ON THE LEES FOR 6 MONTHS
ALCOHOL CONTENT	12,5 % VOL
ACIDITY	6 G/L EXPRESSED AS TARTARIC ACID
RESIDUAL SUGAR	6 G/L
BOTTLE AGEING	FOR 3 MONTHS PRIOR TO SALE

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I dati riportati variano di vendemmia in vendemmia