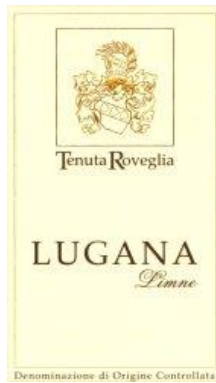


LUGANA LIMNE, DOC, 2017

Tenuta Roveglia



Born in the thirties, Tenuta Roveglia boasts the most extensive vineyard in the area of Lugana just south of Lake Garda. Tenuta Roveglia has 175 acres of vineyards within the more than 245 acres of the estate.

The grapes come from the area of Lugana designated as premier cru, which was already heralded for its wine by the ancient Roman poet Catullo two thousand years ago.

Limne is the old name in the Greek language for Garda Lake.

Tasting Notes: Lugana is a high quality wine characterized by its gentle yellow color with brilliant reflections and aromatic notes of peach and vanillin. This wine offers fruity accent with a dry, subtle elegant finish, and is particularly well suited for poultry, light pasta and seafood dishes. Lugana is also the perfect aperitif.

2016 Vintage - 92 POINTS - "*Fragrant and refreshing, this savory white opens with delicate scents of white spring flower, orchard fruit and a whisper of crushed herb. The tangy palate delivers white peach, yellow pear and a hint of nectarine that linger on the crisp finish.*" **WINE ENTHUSIAST**

Region: Lombardy

Classification: Lugana DOC

Area of Production: South of Lake Garda

Grape Variety: 100% Trebbiano di Lugana

Soil: Clayey, Calcerous

Average Age of Vines: 25 to 40 years

Trellising System: Guyot

Production per Acre: 4.91 tons

Vinification Technique: Stainless Steel

Total Acidity: 6.10 g/l

Residual Sugar: 7.50 g/l

PH: 3.20

Alcohol: 13%

Total Cases Produced: 50,000