



CONDOLCEZZA

Classification: Vino da Tavola Bianco

Variety: 100% Trebbiano di Lugana

Provenance: Demesse Vecchie, Desenzano Del Garda (Brescia)

Yield/ha: 80 quintals/hectare

Vinification and maturing: collected into wooden boxes, prolonged drying in the loft until late December, fermentation at a low temperature by indigenous yeasts. For the refinement, the still fermenting wine is transferred into French barriques where it remains for 18/24 months with continual batonage.

Alcohol content: 13.00%

Acidity: 6.5 g/l

Organoleptic analysis: golden colour, an intense bouquet of peach, banana and vanilla, optimum structure and viscosity on the bottom, sweet, but in a nuanced style.

Serve with: ideal with dry pastries, biscuits, and sbrisolona (traditional crunchy tart). Excellent with blue cheeses.

