



BELLORA

since 1939

“LE FONTANELLE” LUGANA D.O.C.

APPELLATION

Lugana D.O.C.

VINEYARD LOCATION

South of Garda Lake.

GRAPE VARIETIES

Turbiana grapes 100 %.

VINIFICATION

In stainless steel containers, under temperature control, 16°C.

FERMENTATION

Cool-temperature fermentation for 15-20 days in stainless steel containers.

AGEING

At least 1 month in bottle.

ALCOHOL CONTENT

13,00 % Vol.

TOTAL ACIDITY

5,80 g/l.

TASTING NOTES

Lugana Le Fontanelle has got a pale straw-yellow colour, with green reflection. Its characteristic balanced bouquet is pleasant and fresh, with flowers sensations. At taste it is attractively fruity, with apple and peach notes characterized, at the end, by a trace of bitter almonds.

FOOD PAIRINGS

Its delicate and light flavour make it the perfect companion with a wide range of dishes: tasty appetizers, meat and fish.

SERVING TEMPERATURE

Recommended serving temperature is 10°C (50°F), uncork immediately before serving.



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