

CA' LOJERA



TUR BLANC Metodo Classico

GRAPE VARIETY: 100% Turbiana

VINEYARD LOCATION: Rovizza di Sirmione —
330 m from Lake Garda

ALTITUDE: 66 m above sea level

ORIENTATION: North-South

YIELD / HA: 110-125 quintals

VINEYARD AGE: 20 years

SOIL: Sedimentary morainic clays

HARVEST: Hand-picked starting in early September

VINIFICATION AND AGEING: Whole grapes are gently pressed, and the must ferments in stainless steel for 10-15 days at a controlled temperature of 15-18°C. Clarification is achieved through natural sedimentation, with ageing on fine lees for at least six months. The wine then undergoes tirage and secondary fermentation in the bottle, with a minimum of 36 months on the lees, followed by disgorgement and topping up with the same wine.

TASTING NOTES: Fine, persistent perlage; straw-yellow color with golden highlights. The nose is fragrant, showing aromas of bread crust and almond. On the palate, it is broad and velvety, rich and lingering, distinguished by elegance, pleasant freshness, and minerality.

OPTIMAL MATURITY: 10 years after bottling

PAIRINGS: Ideal with a wide range of appetizers, from cured meats to egg-based dishes; versatile enough to accompany an entire meal.

Az. Agr. CA' LOJERA

Via 1866, 19

25019—Rovizza/Sirmione