



Staria Accordini

WINERY

LUGANA DOC



PRODUCTION AREA	Lugana — Desenzano del Garda
GRAPE VARIETY	100% Turbiana di Lugana
HECTARES OF VINEYARD	30 ha
YIELD PER HECTARE	70 hl
PRODUCTION PER VINEYARD	125 q.li/ha
WINEMAKING	White
HARVEST AND PRODUCTION	The Turbiana grapes are exclusively picked up manually and only the best grapes are selected. After the harvest, they are cooled in a refrigerating room for one day. Later, there is the grapes' washing with ozone treated water. They are then dried and after that, the grapes are pressed vacuum-sealed directly with the wine press at cold-temperatures. In this way the must is oxidized as little as possible. This processing method confers a more complex gustative and visual aspect to the final product. The must decants for 24 hours, in order to eliminate the most unrefined particles. During the alcoholic fermentation, selected yeasts are added at the temperature of 19 degrees. Finally two pourings are made to remove the dreg.
MATURATION AND AGING	6 months in steel tanks (80-100 hl). Aging in glass for one month.
GLASS	Glass for fresh, perfumed and young white wine.
BOTTLE	Bordolese
CORK	Cork Extrissima Quality
SUGAR RESIDUAL	7 gr/lt
DRY EXTRACT	23,90 gr/lt
ALCOHOL	12,5%
TOTAL ACIDITY	6,40 gr/lt
VINEYARD EXPOSURE	South-West
VISUAL AND ORGANOLEPTIC ANALYSIS	Fresh and young white white, delicate with citrus and exotic fruits notes.
FOOD PAIRING	Perfect to pair with fresh and young cheese or with sea food dishes.
DECANTER	No
STORAGE	18 months
SERVICE TEMPERATURE	6-8 degrees