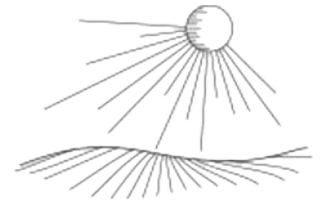


Lugana DOC "Campo Argilla" - I Campi



I CAMPI

The Producer:

The I Campi estate was established by the experienced winemaker Flavio Pra in the early 2000s. Fourth generation of an historical family of winemakers, he started building on his understanding and research of viticulture and high quality winemaking right after completing his studies in oenology. This route coincides and evolves with his winemaker experience at important wineries in Veneto region and all Italy. Since he was young, Flavio makes his the family passion, characterized by respect for the vine and soil in which it is grown. In his words, "I simply tried to follow nature with humility, placing the right vine in the right soil." The grapes for this wine are planted on Argilla (clay) soils which lend the wine their name.

The Wine:

Grape(s): 100% Turbiana (Trebiano di Lugana/ Verdicchio)
Area: 3-4000 vines p/ha on 2ha at 50-100m a.s.l Lugana DOC, Lombardy
Harvest: End of September, beginning of October
Vinification: Stainless steel at 18°C for 15-20 days. Partial malolactic fermentation
Ageing: 6 months on lees with battonage.

Tasting Notes:

From the Brescia shore of Lago di Garda, clay gives to the product the characteristic pleasant flavours of Lugana. Fresh with an elegant floral bouquet the nose reveals an intense and wide bouquet of exotic fruit and white flowers. So in the mouth, delicate and characterized by a slightly bitter finish.

Code: 7213
ABV: 13%
Pack: 6*75cl
Vegan: No
Vegetarian: Yes
Closure: Cork - DIAM

