PANEBIANCO WINES

PANEBIANCO SELECTION

FAMIGLIA OLIVINI
Brut

LUGANA D.O.C. BRUT
100% TREBBIANO DI LUGANA

A traditional-method sparkling wine from Trebbiano di Lugana, with fine persistent bubbles, fruity and floral aromas, and a creamy, elegant palate that expresses the unique character of the Lugana territory.





VINEYARD / AREA
Desenzano del Garda (Brescia), Lombardy, Italy

SOIL
Clay soil

FARMING
Sustainable agriculture

HARVEST
Manual harvesting into boxes

VINIFICATION
Gentle whole-cluster pressing. Alcoholic fermentation by selected yeasts at controlled temperature. Second fermentation in bottle.

AGEING
Base wine rests in stainless steel until spring after harvest; then at least 24 months on lees in bottle.

TASTING PROFILE

CITRUS
Citrus fruits, tropical fruit

FLORAL
Delicate white flowers

MINERAL
Marked minerality

STONE FRUIT
Pear, white peach

Straw yellow color with fine persistent perlage. The nose offers tropical fruit and delicate floral aromas. Fresh, savory, creamy and elegant on the palate, with remarkable finesse.

SERVING TEMPERATURE
6 – 8 °C

AVAILABLE SIZE
750 ml

FOOD PAIRING
Excellent as an aperitif; pairs beautifully with fish dishes, raw fish, eggs and asparagus.

FISH DISHES | RAW FISH | EGGS | ASPARAGUS

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WHY PANEBIANCO SELECTED THIS WINE
Selected by Panebianco for its purity, elegance and classic-method finesse, and as a strong representation of the Lugana territory.

ABOUT OLIVINI
Famiglia Olivini is a historic estate on the southern shores of Lake Garda, dedicated to precision viticulture and elegant winemaking.

WEBSITE
www.panebiancowines.com

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PORTFOLIO
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