PANEBIANCO WINES

PANEBIANCO SELECTION

FAMIGLIA OLIVINI
Demesse Vecchie
LUGANA DOC

TURBIANA 100%

Produced exclusively from one of the estate's cru vineyards, with grape over-ripening and careful selection. Long ageing on fine lees gives a graceful, complete, structured and persistent Lugana with great depth and elegance.



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

SOIL
Clay soil

FARMING
Sustainable agriculture

HARVEST
Hand harvested

VINIFICATION
Long élevage on lees, built from selected fruit from a cru parcel.

AGEING
8 months in stainless steel, then 6 months in bottle.

TASTING PROFILE

CITRUS
Lemon, lime

EXOTIC FRUIT
Tropical fruit

NUTTY
Almond hints

MINERAL
Marked minerality

Straw yellow color with golden reflections. The nose offers exotic fruit aromas with delicate almond hints and citrus fruits. Full and round on the palate, with good structure and remarkable persistence.

SERVING TEMPERATURE
10 – 12 °C

AVAILABLE SIZE
750 ml

FOOD PAIRING
Ideal with fish dishes, white meats and medium-aged cheeses.

FISH DISHES | WHITE MEATS | MEDIUM-AGED CHEESES

FAMIGLIA OLIVINI
VIGNAIUOLI DAL 1970

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

WHY PANEBIANCO SELECTED THIS WINE
Selected by Panebianco for its depth, texture and outstanding expression of premium Lugana, with elegance and persistence.

WEBSITE
www.panebiancowines.com

PHONE
212 685 7560

PORTFOLIO
www.sevenfifty.com/panebianco