PANEBIANCO WINES

PANEBIANCO SELECTION

FAMIGLIA OLIVINI
LUGANA DOC

TURBIANA 100%

Produced from carefully selected Turbiana grapes grown on the southern shores of Lake Garda. A fresh and elegant white that expresses the mineral character of the Lugana terroir.





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

SOIL
Clay soils with calcareous components

FARMING
Sustainable Agriculture

HARVEST
Hand harvested

VINIFICATION
Manual harvesting, gentle pressing, partial cold maceration for 12 hours at 5°C. Alcoholic fermentation with selected yeasts at controlled temperature.

AGEING
Maturation in stainless steel tanks for 4 to 6 months to enhance freshness and preserve the fruity character.

TASTING PROFILE

CITRUS
Lemon, lime

FLORAL
White flowers

MINERAL
Marked minerality

STONE FRUIT
Pear, light almond

Straw yellow color with greenish reflections. The nose offers floral aromas and citrus fruits with a marked mineral character. Fresh, flavorful and elegant on the palate with a crisp, persistent finish.

SERVING TEMPERATURE
8 – 10 °C

AGEING POTENTIAL
2 – 3 years

AVAILABLE SIZE
750 ml

FOOD PAIRING

Ideal as an aperitif and with first fish and vegetable dishes. Excellent with baked fish, shellfish, white meats and fresh cheeses.

SEAFOOD | PASTA & VEGETABLES | WHITE MEATS | FRESH CHEESES

FAMIGLIA OLIVINI
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WHY PANEBIANCO SELECTED THIS WINE

Selected by Panebianco for its purity, mineral expression and authentic representation of the Lugana denomination.

ABOUT OLIVINI

Famiglia Olivini is a historic estate on the southern shores of Lake Garda, dedicated to expressing the character of Lugana through precision viticulture and elegant winemaking.

WEBSITE
www.panebiancowines.com

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PORTFOLIO
www.sevenfifty.com/panebianco