



MUSA
2020



LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA

*Straw yellow colour with green shimmers.
Intense aroma, rich with notes of flowers, fruity with hints of citrus.
Good structure and acidity with delicate mineral undertones.*

Vineyards: Lugana. **Altitude:** 96m slm.

Grape Varieties: 100% Trebbiano di Lugana..

Soil: chalky clay of morainic origin.

Training system: Guyot with 5000 vines per hectare, 8 buds per vine. Green cover between the rows.

Yield: 65 hl/ha.

Harvest: manual harvesting of grapes at the end of september.

Vinification: crushing and pressing of de-stemmed grapes. Fermentation of the must for approximately 15 days at a controlled temperature of 16° C.

Ageing: the wine matures 5 months in steel tanks, and 2 more months in the bottle before sale.

Pairings: an excellent aperitif, pairs well with refined meat and fish appetizers, crudités, aromatic pasta or rice dishes, grilled white meat or fish.

Serving temperature: serve chilled at a temperature of approximately 8–10°C.

Analytical data:

Alcohol content	12,5 %
Residual sugars	1 g/l
Total acidity	6,1 g/l
pH	3,3
Net dry extract	23,6 g/l

BUGLIONI

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