



TENUTE
FASOLI
Lorena
vignaiola



LORENA 980

DOC DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape varieties: Müller Thurgau and Incrocio Manzoni.

Municipalities: Ferrara di Montebaldo 980 m a.s.l.

Density strains: 6000.

Training system: Guyot.

Age of vines: 3 years Vineyard.

Surface: 3 ha.

Type of soil: Franco Limoso.

Bottles produced: 10000.

Vineyard: Organic.

Harvest: Hand harvested in 200 kg bins.

Vinification: In steel barrels.

Aging: 4 months in steel.

Maturation: 2 months in the bottle.

Characteristics: Yellow tending to emerald green; with a round taste but at the same time lively, sapid and mineral; with an intense and aromatic aroma with notes of gooseberry and white currant, elderflower, chamomile and artemisia. Gives unique sensations given by the altitude of the vineyard.

Also excellent as an aperitif.

Pairing: Delicate and refined foods such as fish and shellfish, vegetables.

How to serve: 10/12 ° C in large glasses.

Alcoholic gradation: 13% vol.