



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.

Harvesting method: manual harvesting of grapes at the end of September.

Yield: 65 hl/ha.

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

BUGLIONI

73 Via Campagnole, 37029 Corrubio di Negarine San Pietro In Cariano - Verona - Italia | tel. (+39) 045 6760676 | C.F. - P. IVA: 02851290235 | REA VR 0289451
buglioni@buglioni.it - www.buglioni.it