
LE CREETE

Guaranteed provenance (DOC)



VINE

Turbiana (Trebbiano di Lugana)

PRODUCTION AREA

San Benedetto di Lugana, the grapes come from our own "Le Creete" vineyard, where there is a high content of white clay. The harvest and the selection of grapes are carried out strictly by hand, the grapes are placed in small 17 kg cases.

PLANTING DENSITY AND YIELD

Double arch Guyot, yield around 9,000 kg of grapes per hectare, equivalent to 5,700 litres of wine or 63%.

HARVEST PERIOD

End of September, late October.

AGEING AND FERMENTATION

Delicate, soft pressing of the whole bunch for most of the production, the rest with gentle destemming by oscillation. Thereafter, a strict protocol of vinification: racking for natural sedimentation, slow, temperature-controlled fermentation (14°/18°); ageing for 6/8 months on fine lees and yeasts.

COLOUR

Golden, warm, intense straw colour.

NOSE

Enveloping, immediate exotic hints of pineapple and grapefruit. The development is very pleasurable, remarkable mineral sensations.

PALATE

This is a wine possessing remarkable subtlety while not renouncing character. Richness, continuity, balance amply describe the taste. A persistent wine with good minerality and satisfying pulp.

FOOD

Marine and fresh water fish emphasise the features of the wine. It goes very well with first courses of pasta or rice, it also gives pleasurable sensations when consumed with strong flavoured, seasoned cheeses.

MINIMUM ALCOHOLIC CONTENT

12.5% vol.

SERVING TEMPERATURE

10°/12°