

TRADITIONAL WINES

LUNANO

GRAPE VARIETY

Pinot Grigio - Muscat - Sauvignon - Chardonnay

VINEYARD

Lunano

SOIL

Clay-loamy soil on sandy marl

EXPOSURE

South-East, 240m above sea level

VINIFICATION

White wine vinified with partial cold maceration before fermentation at 16 - 18°C in stainless steel tanks. Matures for 6 months on the lees in stainless steel tanks. Bottled in March of the year following harvest.

NOTES

The chalky soil imparts freshness and aromas to this blend of wines designed to enhance and harmonize the identities of the grapes used to create it. It is aromatic, with great complexity and a lingering aftertaste.

PAIRINGS

Excellent as an aperitif or served with raw fish, oysters and shellfish.



TRAVAGLINO

IN CALVIGNANO DAL 1868

