

FASOLI GINO

vini dal 1925

LIBER LUGANA DOC



SOIL TYPE:

Clayey, calcareous, rich in minerals.

PRUNING SYSTEM:

Guyot

GRAPE VARIETIES:

Turbiana grapes (Trebbiano di Lugana)

YIELD:

12,5 tonnes / hectare

HARVEST:

Second half of September, strictly manual harvest and only selection of the best grapes.

WINE-MAKING TECHNIQUE:

The pressing of the whole cluster is gentle and soft. The fermentation takes place in stainless steel tanks at controlled temperatures. The aging in bottle releases all the minerality, typical of the soil.

TASTING NOTES:

The *Liber* Lugana is a light straw yellow colour with green tints and has delicate floral aromas as well notes of exotic fruit, citrus and bitter almonds. On the palate it is fresh, full-bodied, has good acidity and a balanced structure. The finish is both elegant and long.

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FOOD & WINE MATCHING:

It pairs perfectly with fish dishes especially with fish from Lake Garda and is excellent for aperitif, starters and light pasta and rice dishes.

SERVING TEMPERATURE:

8-10°C

ALCOHOL CONTENT:

13,5% Vol.

FORMATS AVAILABLE:

0.75lt in boxes of 6.

SHELF LIFE:

Liber Lugana may be cellared for 5 years.



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AWARDS

2017 LUGANA "LIBER" '15 - GOLD MEDAL - BIOFACH