

DONNALUCE

LAZIO

Indicazione Geografica Tipica

AREA OF PRODUCTION:

our vineyards situated in Monteporzio Catone
(Lazio).

VARIETY OF GRAPES:

Malvasia del Lazio 60%, Greco 30%,
Chardonnay 10%. The selected grapes
are harvested late.

FERMENTATION:

Alcoholic fermentation in 40-hl oak
vats at controlled temperature.

MATURATION:

on the lees in vats for 4 months .

COLOUR:

more or less intense yellow, with
nuances tending toward green .

BOUQUET:

intense, tropical fruit and flowers marry
giving a generous, unforgettable imprint .

TASTE:

full and well-balanced, with harmony
and elegance and an enjoyable, intense finish .

ALCOHOLIC STRENGTH BY VOLUME:

13% vol.

