

CEMENTO



Lugana

Cimento. Made from grapes grown in 40+-year-old vineyards, with deep roots in clayey-calcareous soil. Grapes are de-stemmed and fermented with their skins in natural, non-vitrified concrete tanks. Remaining to age on fine lees, kept in suspension for 10-12 months, and further refinement in the bottle for at least another 6 months.



SOIL
calcareous clayey soil



AVERAGE AGE OF THE VINES
40 years



FERMENTATION
concrete



REFINEMENT
concrete