

# TRECAMPANE



## Lugana

**TreCampane.** Our principle selection.

Made from vines over 40 years of age, with deep roots in the calcareous clayey soil.

Soft pressing, fermentation in steel at low temperature. Aging on fine lees kept in suspension in natural, non-vitrified cement tanks for 10-12 months. Refined in bottle for a minimum of 6 months.



**SOIL**  
calcareous clayey soil



**AVERAGE AGE OF THE VINES**  
40 years



**FERMENTATION**  
steel



**REFINEMENT**  
concrete