EXPLORER

BENACO BRESCIANO IGT BIANCO

Wine obtained from the selection of Trebbiano di Lugana grapes grown in the most clay and typical area of the Lugana hills and Incrocio Manzoni 6.03.13 grown in a small portion of our land; this zone differs from the rest of our property for pedological and morphological characteristics, being in the only portion located on terraces.
Explorer offers a rich scent, an almost aromatic profile with fresh balmy sensations; notes of ripe apricot and yellow fruits, ending with a flint background.
At the palate it proves an acid nerve combined with a great volume and thickness, the result is an infinitely long and persistent wine.

DENOMINATION OF ORIGIN

Benaco Bresciano IGT Bianco

GRAPE VARIETY

Trebbiano di Lugana and Incrocio Manzoni 6.03.13

YELD PER HECTARE

80-90 quintals

WINEMAKING

Manual harvesting into boxes, gentle pressing, low-temperature skin contact maceration for 12/18 hours at 10 degrees, alcoholic fermentation via selected yeasts at a controlled temperature.

CHEMICAL ANALYSIS

Alcoholic stenght 13% by volume.
Total acidity 6.2 g/l, Residual sugars <2g/l

ORGANOLEPTIC ANALYSIS

Soft yellow straw colour, marked mineral character accompanied by balsamic hints of sage; fruity notes of apricot and yellow fruits in general. The dry and dry taste gives a full and persistent palate journey.

COMBINATION

Ideal to match with important meals, excellent with seafood, shellfish and cuttlefish dishes. Blends perfectly with fatty cheeses.

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