



Champagnes & Châteaux

QUALITY SINCE 1989

LUGANA VIGNETO "VIGNERO TORRE" DOC 2020 AZIENDA AGRICOLA CITARI

Founded in 1975 by Francesco Gettuli, Citari has grown over time thanks to the love and passion passed on from founder to daughter. Giovanna continues to manage the estate, alongside her husband and children.

Torre takes its name from the historic Tower of San Martino, which lies just a short distance from the vineyards. Made from overripe grapes, harvested in mid-October, it still maintains the freshness that is typical of the variety.

Grape: 100% Turbiana di Lugana

Vineyard & Vinification Note:

The Citari vineyards cover 25 hectares of gentle, south-facing glacial slopes. The mild climate and the terroir of Lake Garda create the most favourable microclimate for the perfect, traditional maturation of the grapes. The limited size of the vineyards, the harvesting entirely by hand, the careful selection of the bunches and the most modern cellar techniques all combine to enhance the peculiar characteristics of these wines, especially their structure and intense, fruity aromas. **Soil:** Moraine with a combination of clays and limestone, rich in mineral salts. **Vines per hectare:** 4,500 n/ha. **Harvest:** mid-October. Manually picked in small crates, obtained from over-ripe grapes from the oldest vineyards. **Vinification:** in stainless steel. **Maturation:** in stainless steel for 7 months, plus six months in new, steam-treated barrel.

Tasting Note: Pale straw yellow colour, with reflections that are greenish when young and tend towards golden as it matures. The nose is concentrated and varied, with fragrances of white flowers and fresh fruit, as well as intense citrusy notes; its breadth, structure and complexity underline the typical characteristics of the variety.

The palate is appealingly well-balanced, whilst also displaying an attractive freshness, marked minerality and notable persistence.

Food Pairing: Tasting appetizer, it pairs beautifully fine and delicate dishes such as Oysters and fish dishes. It also goes well with antipasti, egg dishes and fresh cheeses.



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