

Produktinformation

Tre Filer vino dolce 2018 (0,375lt.) - Ca dei Frati

Art-Nr.: 519 / Marke: [Cà dei Frati Az. Agr. - Via Frati 22 - IT-25019 Sirmione](#)



16,95EUR / Flasche

Grundpreis: 45,20EUR / 1L

inkl. 19% USt. zzgl. [Versand](#)

Staffelpreise

Ab 6	15,95EUR - Sie sparen 1,00EUR,
Flaschen	Grundpreis: 42,53EUR / 1L

 Auf Lager! Lieferzeit ca. 2 bis 4 Tage.

Rebsorten: Lugana, Chardonnay und Sauvignon Blanc

Jahrgang: 2018

Farbe: weiß

Inhalt: 0,375lt.

Weinbereitung: die Trauben trocknen für 90 Tage. Die Gärung startet in Edelstahltanks und wird dann in Barriques abgeschlossen.

Reifung: in Barriques für 12-14 Monate, gefolgt von einem Jahr in der Flasche

Alkohol: 13 %Vol.

Säuregehalt: 6,60 g/L

Restzucker: 150 g/L

The complexity of a dry wine is based on relatively straightforward principles, but if we bring in another element, residual sugar, and add the drying process to the mix, the whole process becomes far more complicated. It takes ninety days in the



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drying centre to take the quintessence of the Lugana, Chardonnay and Sauvignon Blanc grapes and bottle it, after a year in oak. It's a moving moment when you hold all these fleeting memories encapsulated in the glass - grapes, the summer sun, the leaves, now golden and autumnal, with a touch of honey and apricots. While still retaining the character of its region, the wine has a touch of fresh apple acidity, a luscious sweetness and an almost hypnotic depth and complexity which invite you to drink deeper. It goes without saying that it's a great match for strong, decisive cheeses. It also makes a perfect partner for pastries, especially milles feuilles and custard based tarts.

Anbaugebiet: Italien

Region: Lombardei

Allergenhinweis: Enthält Sulfite