LUGANA 'SELVA'

Lombardia, Italy

Selva Capuzza

www.selvacapuzza.it

Method & Production

From organically cultived vines. Luca Formentini was awarded as Green Winemaker of the Year 2021 by Luca Gardini and Giuliano Ferraro. Hand picking, soft pressing, fermentation in stainless steel tank using selected yeasts. Ageing in steel tank on the fine lees for nine months and a further three months off the lees. Clarification, and bottling. Bottle refinement for at least two months.

Tasting Notes

(Lugana Selva 2022) “Alluring from the moment the cork is pulled, this stunning Lugana opens with aromas of magnolia, lemon verbena, Fuji apple and wild herbs. The crisp and electric palate pops with mixed citrus notes, tart nectarine, thyme and salted almonds, finishing with a stony minerality.” **94 points, Jeff Porter, Wine Enthusiast (March 2024)**

Food Matching

Chicken or rabbit, as well sea fish and pasta dishes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
SE0224	Lugana 'Selva'	Turbiana di Lugana	2024	13.5%	Cork	6x0.75lt	No	No	No	No