

# LA BRAGHINA

## WHO I AM

- L'EUGENIA'63
- DOCG LISON CLASSICO • 100% TAI
- sylvoz system
- vineyard from 1963
- flat and calcareous soil

## HOW THEY DEFINE MI

hand-picked in the middle of september, cold maceration for 12-14 hours, vinification in steel and 20% in oak barriques for 6 months' ageing

## HOW THEY DESCRIBE ME

APPEARANCE: pale yellow, golden reflections, consistent

NOSE: intense, rich bouquet, chamomile flowers and citrus fruits, grapefruit, exotic fruits, mineral, basil, a slight touch of vanilla, candyfloss and bitter almond

PALATE: dry, powerful, long, vertical, but also very warm

## MY ADVICE

i go well with fish in general, but i am a significant wine, therefore i pair well with salt-baked fish and lobster spaghetti. i also enjoy cheeses, whether creamy or slightly blue-veined. if you wish to be adventurous, i also pair well with roasted white meat. i prefer to be served in a square-shaped glass or one that is not too wide, at a temperature of 10-12°C.

