



Lugana

Denominazione di Origine Controllata

Grape Varieties: 100% Trebbiano di Lugana.

Location and characteristics of the vineyard: The vineyards are located at Peschiera del Garda, a small area to the south-east of Lake Garda.

Average altitude: 100-150 metres above sea level. Limestone and gravelly soils, with a lot of stones.

Training system and plant density: Guyot, with 4,000 to 4,500 vines per hectare. The yield is around 2 kg per vine.

Harvest : First ten days of October.

Vinification: Soft pressing and fermentation in temperature-controlled stainless steel tanks. Maturation for 6 months on its lees; the wine then remains for at least 2 months in bottle before being released for sale.

Organoleptic description: A lightly aromatic dry white wine.

Colour: Straw yellow, with greenish highlights.

Nose : It is clean, fragrant and precise, with delicate scents of blossoms and nettles, underripe apricots and almonds.

Flavour : Dry, tangy and well-balanced.

Vol. 13,00%

Total Acidity: 6,20 gr/lit

Serving Temperature: 9-10 °C

Serving Suggestions: Fish hors d'oeuvres, rice and pasta dishes in broth and bean soups; baked and stuffed vegetable dishes and, in particular, fish from Lake Garda: boiled, steamed or grilled.