



LUGANA DOC

This wine takes its name from its production area, Lugana, which is located on the southern shore of Lake Garda and divided between the provinces of Brescia and Verona.

Colour: straw-yellow with greenish reflections.
Bouquet: fine, sweet with delicate notes of white-fleshed fruit, lightly floral. Taste: medium-bodied, harmonious, fresh and mineral.

THE VINEYARD

Located in the foothills 50 metres above sea level on land of morainic origin with clayey/light limestone soils. Total grassing of the vineyard. Training system: modified Veronese pergola. Age of producing vines: 20 to 30 years. Load of buds per vinestock: 19. Planting density: 3,000 vines per hectare. Yield per hectare: 84 hl.

FOOD PAIRINGS

Excellent as an aperitif, it pairs very well with fish dishes - especially fish from Lake Garda - and with vegetable-based first courses of Mediterranean cuisine.

VINTAGE 2019

The 2019 harvest began about ten days later than in previous years and with volumes reduced by 15-20% compared to 2018. After years of great heat in the final ripening phase, in which the sugar accumulation was privileged over the aromatic one, we finally had a year in which the low temperatures, combined with day/night excursions, allowed an excellent accumulation of coloring substances and a good acidity.



GRAPES:

100%

Trebbiano
di Lugana



STYLE:

dry white wine



BOTTLE:

750 ml



SERVING

TEMPERATURE:

8° | 10° C



ALCOHOL

12,50% vol

PRODUCTION

Harvest: between mid and late September. Crushing with de-stemming of the grapes and soft pressing. Fermentation in steel at a controlled temperature of 14-16 °C. Stabilisation: protein and tartaric.