



FARINA
VINI PREGIATI IN VALPOLICELLA

LUGANA DOC

Young and fragrant white wine, produced in the small area between the provinces of Verona and Brescia from which it takes the name, Lugana owes its full body, freshness and abundance of aromas to the extremely favourable climate and the naturally alluvial and sandy soil.

GRAPE VARIETIES:	100% Trebbiano di Lugana
VINEYARDS LOCATION:	Morainal hills south of Lake Garda in the provinces of Brescia and Verona
EXPOSURE AND ELEVATION:	South of Lake Garda, 180 m a.s.l.
SOIL:	Morainal-Clayey-Calcareous-Sandy
GROWING TYPE AND PLANTATION DENSITY:	Guyot 4500 vines/hectare
HARVEST:	Manual harvesting from mid September
VINIFICATION:	Pressing and destemming of the grapes, enzyme injection and a couple of hours on the skins, separation and cleaning of the must, followed by controlled temperature fermentation never above 20°C
AGEING:	100% stainless steel, following ageing in the bottle
ORGANOLEPTIC NOTES:	Straw yellow with greenish shades. Elegant and fresh, it reminds of wild flowers, mini mum flowers and linden, which evolve in apricot and white flesh fruits, delicate, smooth, sapid and very harmonic.
ANALYTICAL DATA:	Alcohol: 12,50% vol. Sugar: 8 g/l Total acidity: 5,90 g/l Volatile Acidity: 0,21 g/l Dry extract: 22,50 g/l
SIZE (L):	0,750
PAIRINGS:	Ideal with fish, white meats and soft cheeses. An excellent aperitif.