

Lugana

DOC

A young and fragrant white wine, it is produced in the small production region of the same name, between the provinces of Verona and Brescia. The particularly favorable climate and the soil, which is alluvial and sandy in nature, give it fullness, freshness and breadth of aromas.

Grape Varieties	100% Trebbiano di Lugana
Vineyard location and characteristics	Morainic hills in Southern Lake Garda between Verona and Brescia at an altitude of 180 meters.
Soil	Morainic-Clay-Calcareous-Sandy
Vine training and planting density	Guyot 4500 vines/ha
Harvest	Hand harvested from mid-September
Vinification	Destemming and soft crushing of grapes, enzyming and brief skin contact, separation and cleaning of the must, fermentation at a maximum of 20°C in stainless steel tanks.
Maturation	100% stainless steel, followed by bottle aging.
Organoleptic Characteristics	Straw yellow color with greenish highlights. Elegant and fresh, reminiscent of white wild flowers, baskets and linden, ripening into hints of apricot and white pulp fruits. The palate is delicate, savory with harmonious balance.
Analytical Notes	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	0,75 l
Pairings	Great as an aperitif, and served with light meals of seafood, vegetables, and soft, mild cheese.
Serving Temperature	Serve at around 10° - 12°
Cellaring	A wine to be enjoyed young with its fresh and delicate bouquet, within 3-5 years.