

Lugana

DOC

E' il nostro **Riflesso Vivo** – Equilibrio, mineralità, da meditare
Light in motion. In the silence of Lake Garda, everything moves with lightness: the wind, the water, the light. Riflesso Vivo is born from that moment when the sun touches the lake and everything comes to life. A wine that speaks of transparency, clear energy, and natural balance.

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-Calcareous-Clayey-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 steels tanks, 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% vol. - Sugar: 8 g/l - Total acidity: 5.90 g/l – Volatile Acidity: 0,21 g/l - Dry extract: 22,5 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 aromatic bouquet, within 3-5 years