



LUGANA

Denominazione di Origine Controllata e Garantita



GRAPE VARIETIES

Trebbiano di Lugana.

PRODUCTION AREA

*Peschiera, Desenzano (Lake Garda).
This area is on a plain with fertile clayey soils,
mainly chalky and full of mineral nutrients.*

VINIFICATION PROCESS

*Gentle pressing and fermentation in stainless
steel tanks at a controlled temperature.*

AGEING

Contact with fine lees in stainless steel.

BOTTLING

6 months after harvesting.

ORGANOLEPTIC QUALITIES

*Colour: Straw yellow with greenish reflections. Aroma: delicate.
It offers floral sensations mixed with notes of almond, tropical
fruits. Pronounced mineral notes. Taste: dry, fresh, well-
structured body, balanced with remarkable smoothness.*

SERVING TEMPERATURE

10-12 °C.

SERVING SUGGESTION

*Excellent paired with Lake Garda dishes, for example
whitefish as the lavaret, pasta with bass, risotto with
tench or with spring vegetables. Perfect with fish in
general. Ideal as an aperitif for the pleasant freshness.*

