



LUGANA

Denominazione di Origine Controllata

Riserva



GRAPE VARIETY

Trebbiano di Lugana or Turbiana. Harvested in mid October in vineyards where the soil is made up of clay and chalk with a lot of good minerals.

PRODUCTION AREA

Lugana District in the south area of Lake Garda, close to the famous towns of Peschiera del Garda and Desenzano.

VINIFICATION PROCESS

Soft pressing of the grapes, 30% of the wine is fermented in light tasted oak and 70% is fermented in stainless steel temperature controlled tanks.

AGEING

In steel. Battonage on noble lees for at least 12 months.

BOTTLING

Bottled for at least 6 months before selling.

ORGANOLEPTIC QUALITIES

Colour: straw yellow colour with golden hues.

Aroma: creamy and intense flavours with flowers and tropical fruits scents, spicy with a fresh white fruit taste like peach, apple and sage.

Taste: round and complex, well balanced with a long finish.

SERVING TEMPERATURE

10-12 °C.

SERVING SUGGESTION

Excellent paired with seafood pastas, lobster, shell-fish, oysters, fried calamari and white meats. Thanks to its complexity it also pairs well with seasoned cheeses and desserts.