



LUGANA

Denominazione di Origine Controllata

Riserva



GRAPE VARIETY

Trebbiano di Lugana. Harvested in late September beginning of October.

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

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

AGEING

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

BOTTLING

Bottled 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.

