

## 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 tasting 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.

