



LUGANA

Denominazione di Origine Controllata



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

8-10 °C.

SERVING SUGGESTION

Excellent paired with Lake Garda dishes, for example the trout, pasta with bass, risotto with tench or with spring vegetables. Best with sea food, shell-fishes, fried calamari, lobster, cod, sushi and cheese. Ideal as an aperitif for the pleasant freshness.

