PALAZZO MAFFEI
VALPOLICELLA



LUGANA

Denominazione di Origine Controllata

GRAPES AND VINEYARD

PRODUCTION AREA	Vineyards located in Sirmione. Altitude of 100 meters a.s.l.
GRAPE VARIETIES	Turbiana 100%
VINEYARDS DETAILS	Vineyards between 5 and 15 years of age.

WINE MAKING AND AGEING

HARVEST	The grapes are hand-picked starting from the first week of September. After a careful selection, the bunches are laid, one layer high, on boxes, to preserve them in perfect condition. They are chilled on the spot and moved from the vineyard to the winery.
VINIFICATION	The grapes are destemmed and pressed. Maceration lasts for 8/10 hours. The gently pressing follows. Then clarification of the must takes place, afterwards the wine is decanted in stainless steel. A low temperature fermentation (14°-16° C) follows.
AGEING	The wine remains on its fine lees for approximately 6 months before bottling

TASTING NOTES

COLOUR	Straw yellow in color with greenish highlights.
BOUQUET	On the nose notes of tropical fruits and citrus fruits of bergamot. They are followed by hints of white pepper, mineral notes of flint and some notes of aromatic herbs.
TASTE	The taste is pleasant, round and well-balance.
FOOD PAIRINGS	Ideal as an aperitif, it pairs with appetizers or fresh-water fish such as trout, perch and whitefish. Also excellent with pasta courses with elaborate sauces, with white meats, with soft cheeses and fresh goat cheeses.
SERVING TEMPERATURE	10° - 12° C
ALCOHOL CONTENT	13% Vol.
BOTTLE SIZE	750 ml