



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	<p>The grapes are hand-picked starting from the first week of September.</p> <p>After a careful selection, the bunches are laid, one layer high, on boxes, to preserve them in perfect condition.</p> <p>They are chilled on the spot and moved from the vineyard to the winery.</p>
VINIFICATION	<p>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.</p>
AGEING	<p>The wine remains on its fine lees for approximately 6 months before bottling</p>

TASTING NOTES

COLOUR	Straw yellow in color with greenish highlights.
BOUQUET	<p>On the nose notes of tropical fruits and citrus fruits of bergamot.</p> <p>They are followed by hints of white pepper, mineral notes of flint and some notes of aromatic herbs.</p>
TASTE	The taste is pleasant, round and well-balance.
FOOD PAIRINGS	<p>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.</p>
SERVING TEMPERATURE	10° - 12° C
ALCOHOL CONTENT	13% Vol.
BOTTLE SIZE	750 ml