



LUGANA DOC

“FROM THE HOMONYMOUS LOCALITY TO
THE SOUTH OF GARDA LAKE “



PRODUCTION AREA

The vineyards for our Lugana wine are located in the southern shore of Lake Garda, between Peschiera del Garda and Sirmione, an area well known due to its clayey soil and its unique micro-climate.

GRAPE VARIETY

100% Turbiana (Trebbiano di Lugana)

HARVEST AND VINIFICATION

Harvest begins about the end of september. The vinification processes are aimed at highlighting the freshness, fruitiness and mineral hints that are typical of this grape variety. The pressing is soft and fermentation is carried out at a controlled temperature of between 18° and 20°C . A maturation in stainless steel follows.

COLOR ●

TASTING NOTES

It is clean and limpid with a straw yellow colour with green highlights. This wine is characterized by a rich, mineral and fruity flavour. It has citrus and sweet spring flowers on the nose. It is fresh, pleasant and elegant with almond hints in the aftertaste.

ALCOHOL 13%

THE ADVICE

Do not miss the pleasure of this wine maturity for the rush to taste it! It is very good with lake and marine fish dishes.

