

# LUGANA

The grapes Trebbiano di Lugana and morainic hills of the Garda are the soul of this wine, delicate and charming, vinified in steel and bottled at least after six months of aging on its yeasts.

## Name

Lugana D.O.C.

## Vines

Trebbiano di Lugana

## Production technique

Grapes picked in the second half of September and fermented at a controlled temperature after brief contact with the skins. Refining in steel.

## Organoleptic qualities

Pale yellow colour with greenish reflections, fresh perfumes of white fruity flowers. It has a soft taste reminiscent of apple with good persistence.

**Alcohol content** 12,50%vol

## Food combination and serving

Excellent as an aperitif and perfect with first course fish dishes. Serve in large glasses at 10-12° C and drink young within two years.

