



Lugana Doc

Created from the vinification of a single grape variety, Trebbiano di Lugana, with unique characteristics in terms of climate and soil. This wine has a straw yellow colour and has an intense captivating bouquet of exotic fruit, apricots and nectarines, finished off by an incomparable roundness and perfect harmony.

GRAPE VARIETY

Trebbiano di Lugana 100% pure.

VINEYARD: *geographical position and characteristics*

The vineyards, situated to the south of Lake Garda, have an average age of more than 30 years. The hilly morainal soil with alluvial deposits, partly calcareous and partly gravelly-sandy in nature, is ideal for these white grapes.

SYSTEMS: *method and density*

Guyot with approximately 5,000 vines/hectare for Chardonnay, pergolella Veronese with 3,500 vines/hectare for Garganega and indigenous vines.

VINTAGE: *time and method*

Mid and late September, the selection is entirely manual and the grapes are deposited in crates.

VINIFICATION

The next step after soft crushing is cold maceration for a few hours to aid variety typification, the extraction of the bouquet and the separation and cleaning of the flower must. Perfect harmony between olfactory and gustatory perceptions is thereby obtained. Controlled fermentation (at around 16°C) is followed by a spell in steel tanks.

LUGANA & CUISINE

Recommended as an accompaniment to first courses and fish dishes, from grills to eels in sauce. Serve cool at 10-12°C.

