



LUGANA DOC

Denominazione di origine controllata

TYPE OF WINE

Still white wine

AGRONOMICAL FACTS

Grape varieties:	Trebbiano di Lugana or Turbiana
Cultivation area:	morainic slopes in the southern side of the Garda Lake
Soil:	morainic soil formed by former glaciers
Training system:	Guyot
Density stems/ha:	medium density 4400 stems/ha.
Hectare yield:	approx. 120 q./ha.
Harvest:	manual harvest in crates during the third decade of September

OENOLOGICAL FACTS

Vinification:	soft pressing with short and cold maceration to ensure the best aromatic note from the grapes, raking pre-fermentation and fermentation at a controlled temperature of 14-16°C in steel vats
Ageing:	in steel vats for few months, after that at least 3 months in bottle

TASTING NOTES

Color:	straw yellow
Bouquet:	gently floral bouquet with lime floral hints, citrus and tropical fruit
Taste:	soft, fresh, mineral
Pairing:	ideal with freshwater fish dishes: pike, trout, perch, vendace, as well as soft cheese and as an aperitif. Try it with tuna tataki
Storage:	it maintains its aromatic characteristics for 1 - 2 years. Like all wines must be kept in a cool place (under 18° C) and not exposed to direct sunlight or to heat sources

Service temperature:	6° – 8° C
Alcohol content:	13,5% by vol.
Residual sugar:	6,04 gr./lt.
Total acidity:	5,7 gr./lt.

