



Vintage: 2019

Tasting notes: Straw yellow in color with greenish highlights. On the nose notes of tropical fruits and citrus fruits of bergamot. They are followed by hints of white pepper, mineral notes of flint and some notes of aromatic herbs. The taste is pleasant, round and well-balanced.

Food pairings: 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.

Serving temperature:
10° - 12°C

TECHNICAL DETAILS

Alcohol contents: 13% vol.
Total acidity: 5,51 gr/l
Dry extract: 19,70 gr/l
Residual Sugar: 4,40 gr/l



750 ml

LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPES AND VINEYARDS

Production area:

Vineyards are located in Sirmione. Altitude of 100 meters a.s.l.

Grape varieties:

Turbiana 100%

Vineyard details:

Vineyards between 5 and 15 years of age. Exposure: East-West. Soil: morainic with white clays (calcareous). Reach in minerals. Training system: Guyot. Vines density: 4500 vines per ha. Yield: 11 tons per ha. The vineyards are certified for respect for biodiversity according to "bio-diversity friendly" criteria. The vineyards are certified for respect for biodiversity according to "bio-diversity friendly" criteria.

WINE MAKING AND AGEING

Harvest:

The grapes are hand-picked starting from the first week of September. After a careful selection, the bunches are laid, one layer high, on boxes, to preserve them in perfect condition. They are immediately chilled on the spot at a temperature of 5° C and moved from the vineyard to the winery.

Vinification and evolution:

The grapes are destemmed and pressed. Maceration lasts for 8/10 hours. The gentle pressing takes place in oxygen reduction.

Then follows the clarification of the must, which is decanted in stainless steel tanks. A low temperature fermentation (14°-16° C) follows.

The wine remains on its fine lees for approximately 6 months before bottling.

