



MONTE ZOVO  
LE CIVAIE

## Le Civaie LUGANA DOC

Our Lugana is produced in a place of rare beauty, overlooking the Lake Garda. Here, the sandy white clays, characteristics of the area, give life to a wine with unique qualities. It is born out of ambition and a deep respect for the territory. Our Lugana's vineyards are located on one of the few hills, from where it is possible to glimpse the Lake Garda in the distance.



100% Turbiana



Intense floral notes



Hints of tropical fruits



Citrus fruits notes

## THE VINEYARD

It is produced in Lombardy, in the southern part of Lake Garda. The grapes are grown in the most suitable family vineyards, with the highest presence of white clays and the best sun exposure.

## THE PRODUCTION

The grapes are harvested in the first week of September. The must is fermented in still tanks. Then the resulting wine remains there for 5 months on its fine lees to be refined. It is let to rest in bottle for 2 months.

## FOOD PAIRINGS



Seafood or  
white meat



Shellfish dishes



Ethnic food