



## Lugana



**APPELLATION**  
DOC



**AREA**  
Southern part  
of Lake Garda



**GRAPES**  
Trebbiano di Lugana



**ALCOHOL LEVEL**  
12,5% vol.



**BOTTLE SIZE**  
750 ml

### VINIFICATION AND AGEING

Immediately after picking the grapes are de-stemmed and undergo soft pressing. The clear must is left to ferment for ten days at a controlled 18°C in order to exalt its primary aromas and organoleptic qualities. The wine stays in contact with its own yeast for at least three months.

### COLOUR

A bright straw yellow with slight greenish hues.

### BOUQUET

Delicate and harmoniously balanced fruity and flowery notes with a typical and recognisable aromatic tone.

### FLAVOUR

Soft and balanced with excellent freshness. It has pleasant olfactory nuances and lasts long in the mouth.

### SERVING TEMPERATURE

Best served cool at 8° - 10° C.

### FOOD MATCHES

A perfect aperitif, it is ideal with hors d'oeuvres and vegetable based pasta and rice dishes. It is also a very pleasant accompaniment to all seafood cuisine.