

LUGANA DOC



Blend of grapes

Pure TURBIANA

Vineyard

The training system is the simple bow type.

Vinification

The must, obtained with slow, gradual pressing of the whole grapes, ferments at a controlled temperature in stainless steel tanks with selected yeasts.

Refinement

LUGANA is kept with its own yeasts for around 4 months until the time of blending and is put on the market after around 1 month of refinement in the bottle.

Organoleptic notes

Straw-yellow colour with greenish highlights. To the nose, the wine mainly expresses fruity and floral notes, with marked evidence of hints of pear and peach and some precious spices like saffron. On the palate, it expresses a richness of taste, due to the accentuated sapidity and good structure that goes well with the acid vein that characterises this product, a harmonic and enjoyable wine suitable for many combinations.

Alcohol Content

13°

Format

0,75 lt bottle

Combinations

Perfect with starters, boiled or grilled fish, white meats. Also enjoyable with fresh cheeses.

Category: Lugana