

# PIETRO ZARDINI

## Lugana doc

**Production zone:** between Peschoera and Desenzano, South Garda Lake

**Soil:** cretaceous, clayey

**Wine production:** ca. 100 q.li per hectare

**Grape blend:** Trebbiano of Lugana

**Alcohol:** 12.5% vol.

**Colour:** pale straw yellow with green tinges

**Bouquet:** intense, rich with hints of peach and citrus fruits

**Taste:** fresh, full-bodied and delicate

**Harvest :** selection of best clusters

**Production methods :** skin maceration, soft pressing and

fermentation of must at controlled temperatures

**Ageing:** in stainless steel for a short period, 2-3 months

**Consumption:** within 2 years at 12-14 °C temperature

**Foods combinations:** fish starters, white meat, fosh risotto, eggs dishes, light dishes



Pietro Zardini  
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