

## Lugana doc

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**Area of production:** Southern Lake Garda, between Desenzano and Peschiera

**Soil:** clayey-textured soils on high hillside

**Grape Varieties:** Trebbiano di Lugana

**Alcohol:** 12.5% vol.

**Colour:** straw yellow colour with greenish highlights

**Bouquet:** elegant and clean nose exhibiting peach and citrus fruit

**Taste:** fresh, round and sapid

**Harvest:** manual harvest after a rigorous selection of the best bunches

**Winemaking:** skin contact, soft pressing and fermentation at controlled low temperature

**Ageing:** exclusively in steel tanks for 2-3 months

**Consumption:** to be consumed young, within 2 years at 14° degrees

**Food pairing:** perfect as aperitif, with fish-based course, soups, appetizers and white meat

