



## Lugana DOC

- Cultivation area:* Veneto region, province of Verona, hilly moraine area south of Lake Garda.
- Soil type:* Very loamy soil highly plastic.
- Winemaking:* Hand harvest in the second half of September. It macerates into a closed tank saturated with nitrogen. The fermentation takes place in the controlled temperature: initially of 12°C for the first 3-4 days, then raised till 19°C.
- Refinements:* It rests into stainless steel.
- Colour:* Pale straw yellow, in time appear light golden shades.
- Bouquet:* Fruity and fragrant scents, stand out hints of pink grapefruit and acacia flowers.
- Taste:* Gently dry, strongly sapid and lively, over time achieves mineral hints.
- Manintenance:* This young wine maintains its characteristics for more than 4-5 years; it should be stored in cool (18-19°C) and low light places.

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Ideal for aperitifs,  
with pasta, white  
meat, fish and shel-  
fish dishes.



13,00 % Vol



Serve at 8 - 10 °C



Turbiana  
(Trebiano of Lugana)