

DENOMINAZIONE ORIGINE CONTROLLATA

Lugana Lù

Production area

Peschiera del Garda, Lake Garda south bank.

Soil composition

Mostly clayey.

Grapes

Trebbiano di Lugana.

Alcohol content

13.5% vol.

Colour

Straw yellow with golden shades.

Bouquet

Delicate and harmonious aromas. It is characterized by intense notes of fruits and yellow flowers, honey and saffron.

Taste

Fine, warm and balanced wine.

Harvest

In September, when the grapes bunches reach the optimally ripening.

Vinification and production system

Soft press of the grapes and fermentation at controlled temperature.

Aging

Stainless steel vats under controlled temperature for 4 months.

Preservation

Wine to drink young. To store in a dry and dark place.

Serving suggestions

Very pleasant wine, to be served at a temperature of 9-10°C.

