
LUGANA

Guaranteed provenance (DOC)



VINE

Turbiana (Trebbiano di Lugana)

PRODUCTION AREA

San Benedetto di Lugana, the grapes come from vineyards located in the areas most suited to this denomination. The harvest and the selection of grapes are carried out strictly by hand, the grapes are placed in small 17 kg cases.

PLANTING DENSITY AND YIELD

Double arch Guyot, yield around 9,000 kg of grapes per hectare, equivalent to 5,700 litres of wine or 63%.

HARVEST PERIOD

Third ten days of September.

AGEING AND FERMENTATION

Delicate, soft pressing of the whole bunch for most of the production, the rest with gentle destemming by oscillation. Thereafter, a strict protocol of vinification: racking for natural sedimentation, slow, temperature-controlled fermentation (14°/18°); ageing for 5 months on fine lees and yeasts.

COLOUR

Light, glittering straw yellow.

NOSE

Exotic sweet notes of candied and citrus fruits appear, with fine, elegant minerality.

PALATE

Diffuse, expressive subtlety, the characteristically authoritative breadth on the palate appears, warm and persistent.

FOOD

All fish-based dishes, both fresh water and marine fish, soups, savoury first courses with pasta or rice, white meats with gravies.

MINIMUM ALCOHOL VOLUME

12% vol

SERVING TEMPERATURE

10-12°