



Lugana DOC

The history of Lugana is strictly connected with the southern part of Lake Garda which is luckily influenced by a delicate but constant breeze. The vineyards growing on terrains close to its shores feed on mineral substances enriching the Turbiana grape with unique characteristic.

Straw yellow color. On the nose it offers fresh fragrances of citrus and aromatic herbs such as sage and mint. On the palate it is tasty and well structured, sustained by a lively acidity and intriguing sapidity.

Grape varieties: Turbiana.

Production area: in the south part of Lake Garda, in the area of Peschiera.

Soil composition: clay deposits, rich in minerals.

Growing systems: guyot.

Vinification: cold maceration of the grapes. Fermentation in stainless steel tanks and maturation on the yeast.

Food pairings: very appreciated as an aperitif. It is perfect with dishes based on fish especially freshwater fish such as the traditional "lavarello" or the trout from Lake Garda.

Service temperature: 8-10 °C.

Suggested glass: 