

LUGANA DOC

AREA OF PRODUCTION: South of Lake Garda, in the area of origin with the same name.

TYPE OF TERRAIN : Flat with terrain highly clayish calcareous.

HEIGHT s.l.m. : 80-90 m.

SHAPE OF FOSTERING: Double arch.

GRAPEVINE AGE: More or less 20 years old, yield 125 q/Ha.

VINE VARIETY: Trebbiano di Lugana 100%

HARVEST: Manual in crates the second decade of September.

VINIFICATION: Destemming grapes, soft pressure, fermentation in steel at 16° temperature. Decanting and refinement on fine sediment for 3-4 months, with periodic batonage.

BOTTLING: In the spring following the harvest and subsequent commercialization.

ANALYTIC DATA: Alcohol : 13,5 % vol.

Total acidity : 5,8 – 6,0 g/l

pH : 3,25 – 3,28

Sugar residual : About 4 g/l

COLOUR: Bright straw-yellow, with gold shades.

AROMA: Elegant, with floral and fruit notes with a hint of citrus sensations.

TASTE: Full and fresh, delicately mineral, with a sapid and dry end.

