Lugana

It has a greenish colour, which tends more and more towards golden yellow time. The scent recalls green apples and bananas, when these are ripe. Its taste is soft, fresh, and balanced. It expresses its best after many years of bottling, when having developed, it is possible to taste its mineral notes and structure.

Denomination: Lugana D.O.C.

Grapes: Trebbiano di Lugana or Turbiana.

Alcohol by volume: 13%

Soil: Clayey.

Production area: Lombardy, Desenzano del Garda and Sirmione.

Vinification and aging: Fermentation and aging in steel. Good longevity.

Serving temperature: 8° - 9° C

Pairing: Ideal with a rich aperitif, excellent with appetizers and preparations of fish, eggs and vegetables, fresh and medium-aged cheeses.

