

Brut

Wine made from trebbiano and chardonnay grapes. Quality wine, straw-yellow color with a fine and persistent perlage, characterized by a smooth and balanced flavor. The fermentation takes place in stainless steel tanks and then re-fermented in autoclaves.

Wine Name: Lugana Brut

Grapes used: Trebbiano e Chardonnay

Alcohol: 12,5%

Soil: calcareous - clayey

Production area: Lombardy (Lombardia)

Refinement and evolution: in stainless steel barrels

Serving temperature: 6 - 7° C.

Food Combinations: cold appetizers, meats, fish and aged cheese.

