

Lugana

D.O.C.

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.

Wine Name: Lugana.

Grapes used: Trebbiano di Lugana.

Alcohol: 13%

Soil: calcareous - clayey.

Production area: Lombardy (Lombardia).

Refinement and evolution: in stainless steel barrels.

Serving temperature: 7 – 8° C.

Food Combinations: warm or cold appetizers, salami, steamed or grilled fish, white meat.

