

Zonafranca

LUGANA DOC

Foreign trade zone: Mature wine with an intense and deep property, a strong and persistent aroma and with great character and elegance. Golden intense yellow color, intense flavor of peach and apricot with soft evolutionary sensations, this wine maintains the freshness and elegance that characterizes it. The scent recalls the notes of wood and ripe fruit, recalling the taste of almond and hints of hazelnut.

Wine Name: Lugana

Grapes used: Trebbiano di Lugana

Grapes used: 13%

Soil: calcareous - clayey

Production area: Lombardy (Lombardia).

Refinement and evolution: vinification in steel and ageing.

Serving temperature: 10° C.

Food Combinations: winter soups, beans and pasta with white sauces, white meats and poultry, medium-aged cheeses, long, rich-cooked fish and shellfish.

