



LUGANA DOC



PRODUCTION AREA	Lugana - Desenzano del Garda
HECTARES OF VINEYARD	14 ha
YIELD PER HECTARE	70 hl
GRAPE VARIETY	100% Turbiana di Lugana
TERROIR	Clay terroir
PRODUCTION PER VINEYARD	125 q.li/ha
WINEMAKING	White
HARVEST AND PRODUCTION	The best grapes are exclusively picked up manually and put in wooden cases of 15 kilos. After, they are cooled in a refrigerating room for one day. Later, there is the grapes washing with ozone treated water. After the drying, the mass of grapes is divided in two. The first part undergoes the maceration, process connected to tradition, that leaves the obtained must in contact with the skins in a tank (one day), so it's possible to obtain a higher extract of colors and perfumes, respecting the organoleptic features of the wine. The other part faces a process more linked to innovative technology, so the grape is pressed vacuum-sealed directly with the wine press at cold-temperatures. In this way the must is oxidized as little as possible. Both processing methods allow conferring a more complex gustative and visual aspect to the final product. The must decants for 24 hours, in order to eliminate the most unrefined particles. During the alcoholic fermentation, selected yeasts are added at the temperature of 19 degrees. Finally two pourings are made to remove the dregs
MATURATION AND AGING	6 months in inox tanks (80-100 hl). Aging in glass for one month
GLASS	Glass for fresh, perfumed and young white wine
BOTTLE	Borgognotta
CORK	Cork of Extrissima quality 26x44
SUGAR CONTENT	5 gr/lit
DRY EXTRACT	23,90 gr/lit
ALCOHOL	13%
TOTAL ACIDITY	6,40 gr/lit
VINEYARD EXPOSURE	South
VISUAL AND ORGANOLEPTIC ANALYSIS	Soft, harmonious, full and well-balanced wine with straw yellow color. It impresses the nose thanks to its multifaceted and fragrant perfume, that gives off almond and citrus emotions, where it's possible to recognize even a fresh pineapple touch
FOOD PAIRING	Perfect with aperitifs, it's suggested the pairing with starters, fresh cheeses, black truffle dishes, fishes and white meat
DECANTER	No
STORAGE	18 months
SERVICE TEMP.	8-10 degrees
PACKAGING	Carton for 6 bottles