

LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape variety Trebbiano di Lugana

Location and characteristics of the vineyard Produced from vineyards located south of Lake Garda.

Soils: average altitude and composition 100/150 meters (328/492 feet) a.s.l. with calcareous and clayey soil.

Training system Guyot

Harvest During the months of September and October.

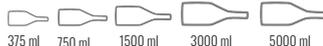
Vinification Soft pressing and fermentation in steel tanks at controlled temperature.

Organoleptic description Bright Straw yellow. Pronounced intensity with floral and fruity aromas such as blossom, apricot, peach, mandarin peel and tropical fruit. Dry, very well balanced with long finish. The flavor remains true to the nose. This is an easy drinking wine. Enjoy it on your summer terrace with friends.

Alcohol by volume A.B.V. 13.0%

Suggested Pairing Excellent aperitif, it goes well with pasta and soups, fresh water fish, vegetarian and asian cuisine such as sushi, fried dishes and vegetables or noodles or with pizza and summer light flavors. Also delicious addition to your by the glass list!

Serving Temperature 10 °C – 12 °C (50°F – 53°F)



MONTE DEL FRÀ
AZIENDA AGRICOLA