

LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA



Serving temperature:

10° - 12° C

Alcohol:

13,00% vol.

Formats:

Bottle 0,75 lt

GRAPE VARIETIES

Turbiana

TASTING NOTES

Straw yellow in colour with greenish highlights.

On the nose notes of white flowers, citrus and tropical fruits, followed by more complex notes of almond and white pepper. Herbaceous at the end.

The taste is smooth, pleasant and well-balanced.

WINE MAKING

The harvest usually begins during the first week of September.

The grapes are hand-picked, and, after a careful selection, they are chilled and moved from the vineyard to the winery.

Then they are destemmed and pressed. Maceration lasts for 8/10 hours.

A gentle pressing takes place and the must is decanted at cold temperature, in stainless steel tanks.

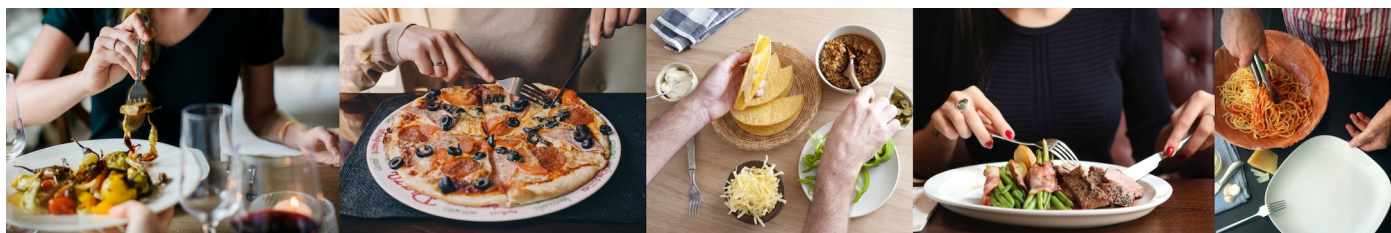
A low temperature fermentation (14°-16° C) follows.

The wine remains on its fine lees for approximately 6 months before bottling.

FOOD PAIRINGS

Ideal as an aperitif, it pairs with finger foods because of its freshness. It goes well with appetizers, fish-based entree.

Suggested to be combined with fresh or medium matured cheeses.



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