



ANTICHE TERRE[®]
VENETE

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LUGANA

CLASSIFICATION. Dry White Wine D.O.C..

GRAPES. Turbiana (Trebiano di Lugana).

PRODUCT PROCESS. After the grapes are harvested at the middle of September, they undergo a gentle and respectful pressing, followed by a slow and temperature controlled (14 - 16 °C) alcoholic fermentation in stainless steel vats. The wine is then refined "sur lies" for 6 months before being bottled.

TOTAL ALCOHOL CONTENT. 13%.

TOTAL ACIDITY, IN TARTARIC ACID. 5.7 grams per liter.

SHELF LIFE. A wine preferably to be drunk very young within 3 years.

COLOR. Bright straw yellow with golden reflection.

NOSE. Fresh-Fruity aromas, mainly characterized by white-skins fruits and hints of exotic fruits.

TASTE. Crispy mouth filling with a distinct character, recognisable by its straw yellow colour with golden highlights.

SERVE. Serving temperature 12 - 14 °C.

FOOD MATCHING. The fresh fruity aromas of Lugana perfectly match with fish and seafood, white meats and tasty cheeses.



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13