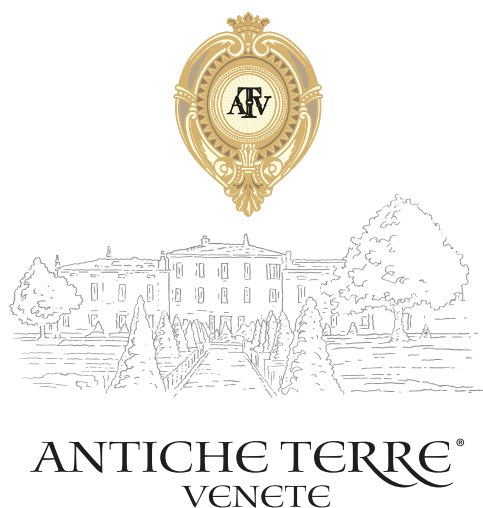




Lugana

Classification

Lugana D.O.C.

Region

Lugana, Italy

Grapes

Turbiana (Trebbiano di Lugana)

Harvest

Generally harvested from the second week of September.

Vinification

The grapes are pressed and left with the skins to macerate for about 6 hours before being separated from the solids and fermented in stainless steel tanks at a controlled temperature between 14-18°C.

Aging

The wine is bottled after a few months of resting in stainless steel to preserve its freshness.

Total Alcohol Content

13 %

Longevity

If properly stored at a constant temperature of 8-12°C, in a horizontal position and away from light, it maintains its characteristics for up to 3 years.

Color

Bright straw yellow with golden reflections.

Aroma

Fresh and fruity, with notes of white-skin fruit and hints of exotic fruits.

Taste

Full-bodied and smooth, with a distinct sapid character on the palate.

Serving Temperature

Best served between 12-14°C.

Food Pairing

Perfect for seafood-based dishes, yet also enjoyable on its own.

Bottle Size

0,750 L

www.anticheterrevenete.it



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 2021/2115



MINISTRY OF AGRICULTURE,
FOOD SOVEREIGNTY
AND FORESTS

