

# LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA



**Grape varieties** 100% Trebbiano di Lugana.

**Location and characteristics of the vineyard** The vineyards are located at Peschiera del Garda, a small area to the south-east of Lake Garda.

**Average altitude** 100-150 metres above sea level. Limestone and gravelly soils, with a lot of stones.

**Training system and plant density** Guyot, with 4,000 to 4,500 vines per hectare. The yield is around 2 kg per vine.

**Harvest** First ten days of October.

**Vinification** Soft pressing and fermentation in temperature-controlled stainless steel tanks. Maturation for 3/4 months on its lees; the wine then remains for at least 2 months in bottle before being released for sale.

**Organoleptic description** A lightly aromatic dry white wine.

**Colour** Straw yellow, with greenish highlights.

**Nose** It is clean, fragrant and precise, with delicate scents of blossoms, underripe apricots, peach and almonds.

**Flavour** Dry, tangy and well-balanced.

**Vol.** 13,00%

**Serving temperature** 9-10 °C

**Serving suggestions** Fish hors d'oeuvres, rice and pasta dishes in broth and bean soups; baked and stuffed vegetable dishes and, in particular, fish from Lake Garda: boiled, steamed or grilled.



750 ml

MONTE DEL FRÀ  
AZIENDA AGRICOLA