

Lugana DOC

The Garda pearl

From the sunny southern shores of Lake Garda comes our Costa Arènte Lugana. As delicate as its climate, it captures the nuances of the territory in every sip. Juicy, fresh, a versatile white wine, perfect for summer.

GRAPES	Turbiana or Trebbiano di Lugana
AREA	Lugana (Sirmione)
AGEING	6 months in steel
VINTAGE	2022
ANALYSIS DATA	Alcohol 13%
AGEING POTENTIAL	3-5 years
	Conteins Sulfites

PRODUCTION AREA

The grapes are grown on a soil of morainic origin: these are light layered clays, mainly calcareous and rich in mineral salts. This soil, hard and compact in times of drought, turns muddy and soft after the rain and it is difficult to work. Due to its characteristics however, it gives the wine fruity nuances and the right level of sapidity.

TASTING

COLOUR: Straw yellow. BOUQUET: Delicate scent between white pulp fruit and floral notes. PALATE: At taste, it is fresh, with a welldefined and savory flavor.

WINEMAKING

After crushing and de-stemming of the grapes followed by soft pressing, fermentation takes place at a controlled temperature of 16°-18° C. At the end of fermentation, once the wine is left to mature on its fine lees in stainless steel tanks for 6 months, it is considered ready for bottling.

PAIRINGS

Ideal with fish, particularly lake varieties. Perfect as an aperitif, with finger food, pizza, and cheeses, thanks to its freshness and savouriness.

PRIZES AND AWARDS

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