



Appellation	Lugana D.O.C.
Soil composition	Southern area of Lake Garda (Desenzano del Garda) cretaceous and clay.
Position	South / South - East
Average Age of the Vines and Pruning Method	More than 20 years - Casarsa and Guyot
Vines	Turbiana
Vinification	Soft and respectful pressing of the grapes in an inert atmosphere. Fermentation in stainless steel tanks at a controlled temperature.
Ageing	It remains a few months in stainless steel containers after vinification.

Tasting Notes

Colour	Straw yellow with greenish reflections.
Scent	Presents mineral notes of yellow fruit to the nose, delicate scents of apricot and aromatic herbs.
Flavour	Great pleasure to drink, good flavour and persistence. White-fleshed fruit and mineral notes are enhanced in the aftermath.
Best served	8°C
Combinations	Ideal with sea carpaccio, baccalà, seafood risotto; expresses itself and territory best when accompanied with lake water fish dishes.