



LUGANA DOC

IN VINEYARD

Lugana DOC vineyards are located between Veneto and Lombardy, near Lake Garda and cultivated at an average altitude of 80-100 meters above sea level. Turbiana, also known as Trebbiano di Lugana, is an indigenous grape variety, which is cultivated in calcareous and arid soils, and benefits from the breezes of the lake and from the typical Mediterranean climate which characterizes the area. Grapes harvested in September and soil of great potential give a product fresh and structured, with a great capacity for aging.

IN CELLAR

After a soft pressing, the short cold maceration in contact with skins begins, where the precious primary aromas of the grape are extracted.

The alcoholic fermentation at controlled temperature lasts about 12 days and precedes the aging in steel tanks for several months. Here, thanks to the batonnage technique, the noble sediments are suspended, giving the wine its typical characteristics of roundness and longevity.

TASTING

At sight, straw yellow color with elegant golden reflections. Delicate bouquet with notes of exotic fruits, such as pineapple, cantaloupe, and citrusy hints. Taste dry, fresh, with balanced softness.

PLUS

In Casa Lupo's excellence list, Lugana represents the first white wine. Hence the obligation to bottle an elite product, which is the result of passion, research and technique.

The peculiarity of Lugana is that it has two vines: a young one characterized by a fresh and elegant personality, after a few years of aging in bottle, the fruity notes are replaced by almonds.

PAIRINGS

Ideal as an aperitif, with traditional lake dishes, fusion-inspired dishes such as salmon sushi and vegetable tempura.

Taste at 6 - 8° C.

"Drink your Lugana young, very young and you'll enjoy its freshness. Drink it two or three years old and you will enjoy its completeness. Drink it ten years old, you will be amazed by its graceful authoritativeness. Lugana wines, a rare thing in wines, have an extraordinary ability to be recognized. You taste a Lugana and, if you are a good taster, you cannot forget it"

Luigi Veronelli.

Tecnical information

- Bottle size: 0,75 l
- 13% Alc. Vol.

• Sugar: 5 (±1) gr/l

