



Of lake, its Wine.



LUGANA DOC

Origin:

ancient clay ground located on the south side of Lake Garda.

Vines (grapes):

Trebbiano di Lugana.

Vine process:

macerated at 8 degrees C. For 18 hours and then fermented at a controlled temperature of 19 degrees C.

Alcohol grade:

13% vol.

Refined:

in steel vats.

The organic characteristics:

Colour-straw yellow with a greenish reflection
Scent-intense smell of floral and citrus fruits
Flavour-dry, fresh, soft and aromatic.

Serving temperature:

10-12 degree C.

Served with:

antipasto, fish, and special crustaceans.



CANTINA CAORSA