



## LUGANA SUPERIORE D.O.C

Second harvest, from low-yield vineyards (110 q. ha) with intact and hand-picked bunches, for Lugana Superiore. The must ferments and transforms in oak barrels of 25 hl.

It's an intense, wide, persistent, intact, mature Lugana, conceived to longevity.

### Technical features

Grape: **Turbiana 100%**

Location of the vineyard : **Sirmione (Brescia)**

Number of plants per vineyard: **4000**

Soil: **Lugana white clays**

Fermentaton: **wooden barrels of 25 hl with bâtonnage**

Serving temperature: **12 – 14°**

Pairings: **risotto, fish soups, baked white meats, mature or blue cheese**

