

LA SERRA

LUGANA

DENOMINAZIONE
DI ORIGINE CONTROLLATA

PRODUCTION AREA

South of Lake Garda. From vineyards with clay soils mainly of post-glacial limestone, located in the municipalities of Peschiera del Garda and Desenzano.

GRAPE VARIETIES

Trebbiano di Lugana (100%).

YIELD

Each 100 kg of grapes 65 litres of first pressing.

CONTENTS

Alcohol 13% by Vol.

Total acidity 5.5-6‰.

Net dry extract 24-25‰.

REFINEMENT

In stainless steel vats and about 3 months in the bottle.

SENSORY IMPRESSIONS

Straw yellow. Delicate bouquet with perfume of white almond and golden apple. Savoury, fresh, good bodied

SERVING INFORMATION

12° C.

DINING ACCOMPANIMENT

Main courses with fish, crustaceans or a little fat grilled or boiled fish.

LONGEVITY

Drink it preferably young (2 to 3 years).

Please store away from light and heating, laid down in a cool place.

