

## Lugana DOC



Francesina ( 75 cl )

### TYPE OF WINE

Still white wine

### MAIN GRAPES

Trebbiano di Lugana

### PRODUCTION AREA

Grapes coming from the DOC area, located south of the Garda Lake, between the provinces of Brescia and Verona.

### SOILS

In the sunny and adequately ventilated area immediately to the south of the Garda Lake, soils are fresh and clayey, rich in minerals and acidity.

### HARVEST

Depending on the seasonal climate variation, between end of August and beginning of September.

### VINIFICATION

Soft pressing of the grapes and fermentation at low controlled temperature in stainless steel tanks. Wine rests and refines in steel tanks for a brief period of time before bottling.

### COLOUR

Straw yellow with delicate greenish hints tending to gold

### BOUQUET

Recognisable for its fine perfumes of white flowers, for the soft and fresh fruity notes of peach and pineapple, and the recognisable citrus scents. On the nose you can already recognise the good freshness and the distinct mineral hints.

### TASTE

In the mouth is recognisable the light aromaticity, typical of this grape variety, with fresh floral notes of jasmine and pleasant fruity hints. Fragrant and mineral, soft in the mouth, medium bodied, leaves a pleasant and refreshing mineral sensation and a light bitter aftertaste of toasted almond.

### FOOD PAIRING

One of the most famous DOC wines of the Garda Lake, suitable as an aperitif, goes with fresh cheeses, raw fish, and vegetables. During the meal it is perfect to accompany fish dishes and shellfish, idea with fish from the lake such as trout, perch and lavarel. A wine with a good personality and body, which can be combined with soft cheeses too.

### SERVING SUGGESTION

10-12°C

### ALCOHOL CONTENT

12,5% vol