

## Vino Spumante Lugana DOC extra dry



[Atmosphere ( 75 cl )], [13,5% vol]

### TYPE OF WINE

Sparkling white wine extra dry

### 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 in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.

The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

### COLOUR

Straw yellow with delicate greenish hints tending to gold. Fine and persistent perlage.

### BOUQUET

Recognisable for its fine perfumes of white flowers, for the soft and fresh fruity notes of peach and pineapple, and a light nuance of bread crust. On the nose you can already recognise a distinctive mineral hint.

### TASTE

In the mouth is recognisable the light aromaticity, typical of this grape variety, with fresh floral notes of jasmine and pleasant fruity hints. 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

