

Vino Spumante Lugana DOC extra dry



[Atmosfera (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

