



## LA SGARGINA LUGANA D.O.C.

**Grape Varietals:** Trebbiano di Lugana 90%, 10 % other white grapes.

**Vineyards:** southern area of Lake Garda.

**Average age of the vines:** 15 years.

**Soil:** predominantly calcareous layered clay, rich in mineral salt.

**Harvest Period:** mid-September.

**Vinification:** traditional white, with pre-fermentative cold maceration and rest for a few months on the lees.

**Alcohol Content:** 13% by vol.

**Residual Sugar:** 4 grams per liter.

**Color:** pale straw yellow with greenish reflections.

**Aroma:** intense and elegant fruity notes with floral nuances and light hints of almond and white peach.

**Palate:** soft and harmonious with characteristics of extreme freshness and flavor, almost saline.

**Food Suggestions:** appetizers, fish dishes from both the lake and the sea, seafoods and white meats. Also excellent with hard cheeses.

**Serving Temperature:** 10-12 °C / 50-53 °F.

