



LA SGARGINA LUGANA D.O.C.

Grape Varietals: 100% Trebbiano di Lugana.

Average age of the vines: 15 years.

Soil: limestone-based clay.

Harvest Period: mid-September.

Vinification: traditional white wine fermentation, preceded by a pre-fermentative cold maceration. The fermentation takes place at low temperatures to best preserve the aromas. The wine is then aged with yeasts for a few months.

Alcohol Content: 13% by vol.

Residual Sugar: 4 grams per liter.

Color: straw yellow.

Aroma: very fruity wine with intense notes of grapefruit, lime, pineapple, white peach and sambuco flowers.

Palate: citrusy, refreshing, savory, with a nice mineral note. Long, persistent, and very enjoyable.

Food Suggestions: appetizers, seafood-based dishes, shellfish, white meat. It's also excellent with cheese and light pasta dishes.

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

