

LUGANA Lion

A white wine which achieves true excellence thanks to its sole variety: Trebbiano di Lugana. This grape is grown in the classic Lugana zone in Desenzano, on the southern shores of Lake Garda. Its deep hay-yellow colour is a tantalising sign of the structure of its dense, enveloping body, which entices you sip after sip. The nose is pleasantly delicate, with notes of tropical fruits and flowers, especially acacia blossoms. An elegant wine which can be paired superbly with a range of foods, from aperitifs to white meat. More sophisticated pairings such as white truffle, caviar and game draw out its personality even more.



Where it's produced

Desenzano del Garda, Lake Garda.



Vine-training System Guyot.



Grape Varieties Trebbiano di Lugana.



How it's made

The grapes are selected while still on the vines, then fermented using traditional methods in stainless steel vats at a constant temperature.



Aging In the bottle.



Colour Deep hay yellow.



Nose

Flowers, tropical fruits and an impression of vanilla.



Taste

Distinctive, fruity, with delicate tropical hints, in particular pineapple and passion fruit; sapid and mineral.



Serving Temperature 12/14 °C.



Glass Type Tulip.



Format 750ml.



Suggestions

Store in a cool place away from direct light, preferably with the bottle lying on its side.



Technical Data

Alcohol Content: 13% - **Total Acidity:** 5.7 g/L

Residual Sugar: 6 g/L - **Dry Extract:** 22.5 g/L