



DEMESSE VECCHIE LUGANA D.O.C.

Classification: Lugana DOC

Variety: 100% Trebbiano Di Lugana

Provenance: Demesse Vecchie, Desenzano Del Garda (Brescia)

Yield/ha: 90 quintals/hectare

Vinification and maturing: light over-ripening on the vine, manual harvesting into boxes, gentle pressing, alcoholic fermentation via selected yeasts at a controlled temperature, complete malolactic fermentation. Aging on fine lees for about 12 months. Assembly in steel tanks and successive resting in bottles for at least six months.

Alcohol content: 13.5%

Acidity: 6.0 g/l

Organoleptic characteristics: straw yellow colour, with greenish reflexes, it is characterised by elegant scents, pleasantly fruity and intense, with delicate citrus tones. It is a fresh and tasty wine, full-bodied, with a pleasant persistence of aftertaste.

Serve with: excellent with first and second dishes of fish, with white meats, hard or soft average seasoned cheeses.

