



---

## METODO CLASSICO BRUT LUGANA D.O.C.

**Classification:** Lugana DOC

**Variety:** 100% Trebbiano Di Lugana

**Provenance:** Demesse Vecchie, Desenzano Del Garda (Brescia)

**Yield/ha:** 90-100 quintals/hectare

**Vinification and maturing:** manual harvesting into boxes, gentle pressing of whole grapes, alcoholic fermentation via selected yeasts at a controlled temperature.

The wine is re-fermented in the bottle and then left on the yeasts for a period of at least 36 months. Manual degorgement after freezing the bottle neck, and the addition of a liquor very suitable for the product.

**Alcohol content:** 13%

**Acidity:** 6.5 g/l

**Organoleptic characteristics:** soft straw yellow color, fine and long-lasting perlage, definite scents of tropical fruit and delicate flowery bouquets, a fresh clean flavor, creamy and full at the same time.

**Serve with:** excellent as an aperitif, but it can be considered as a wine to accompany an entire meal when served with lake or sea fish dishes. Excellent with antipasti, with eggs and best with asparagus dishes.

**Serving temperature:** 46°F

