

FAMIGLIA OLIVINI®

LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA

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, partial cold maceration for 12 hours at 5°C, alcoholic fermentation via selected yeasts at a controlled temperature, partial malolactic fermentation.

Alcohol content: 13%

Acidity: 6.5 g/l

Organoleptic characteristics: Straw yellow color with greenish hints, marked mineral character, flowery and occasionally citrus scents, very balanced, fresh and keen taste.

Serve with: Ideal for aperitifs and first fish and vegetable dishes. Excellent with fish baked in foil, it is ideal to accompany white meats and veal.



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