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## METODO CLASSICO PAS DOSÉ LUGANA DOC

**Classification:** DOC Metodo Classico

**Variety:** 100% Trebbiano Di Lugana

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

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

**Vinification and maturing:** manual collection in boxes, soft pressing of the whole grapes, fermentation with selected yeast under controlled temperature. Bottle refermentation followed by maturation on the yeast for at least 30 months. Manual disgorging by freezing the bottleneck.

**Alcohol content:** 13.20%

**Acidity:** 6.5 g/l

**Organoleptic characteristics:** Light yellow color, fine and persistent perlage, when smelled, it reveals a firework of balmy flavors reminding of sage and lemon with an unusual cherry background. At the palate it proves powerful and rich with an acid nerve, opposed by a marked creamy taste and almost oily texture, creating a nearly everlasting sensation of persistence.

**Serve with:** outstanding with any fish entry and in special way with raw food. The daring gourmet should try it also with cotechino, or similar cooked salami, and seasoned hard cheese.



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