



Lugana 2022



APPELLATION

DOC



AREA

Southern part of Lake Garda



GRAPES

Trebbiano di Lugana



ALCOHOL LEVEL

13% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

Immediately after picking the grapes are de-stemmed and undergo soft pressing. The clear must is left to ferment for ten days at a controlled 18°C in order to exalt its primary aromas and organoleptic qualities. The wine stays in contact with its own yeast for at least three months.

COLOUR

A bright straw yellow with slight greenish hues.

BOUQUET

Delicate and harmoniously balanced fruity and flowery notes with a typical and recognisable aromatic tone.

FLAVOUR

Soft and balanced with excellent freshness. It has pleasant olfactory nuances and lasts long in the mouth.

SERVING TEMPERATURE

Best served around 16° - 18° C.

FOOD MATCHES

A perfect aperitif, it is ideal with hors d'oeuvres and vegetable based pasta and rice dishes. It is also a very pleasant accompaniment to all seafood cuisine.



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