

Lugana

LUGANA D.O.C.

Variety: 100%. Trebbiano of Lugana

Production zone: Garda; old vineyard of property planted in 1998 with personally selected vines. Cattani estate located in the South part of Lake Garda. Sits at 170 m above sea level.

Soil: Clayey and wet.

Harvest: Manual, with strict selection of the grapes in the vineyard.

Yield per hectare: 95 q/Ha of grapes.

Harvest time: First decade of September.

Vinification: Destemmed and pressed. Allowed to settle for 1/2 days. Drawn off and fermented at a controlled temperature between 15/16°C for about 15 days in stainless steel tanks.

Maturation: Kept for malolactic fermentation on lees for about one month at low temperatures and frequent stirring of lees. Drawn off and aged again or another 4/5 months. Kept in the bottle for 2/3 months before release.

Bottling: First decade of the April.

Top: Natural cork.

Sensory characteristics: Golden yellow color with bright highlights, at nose has pleasant hints of orange blossoms with grass light hints and fresh fruits, a pleasant sensation of mineral and flint. At taste is fresh and balanced with a long lasting on the palate.

Serving temperature: 12/14° C.

Average life of Wine: Wine to con su me within four years.

Food matches: Is ideal for: raw fish and stewed fish, vegetable soups, boiled meat, fresh cheese, poultry.

Analytical data:

Alcohol: 13% vol.

Total acidity: 5,6 g/l.

Ph: 3,20.

Net dry extract: 25 g/l.

Total sulfur dioxide: 80 mg/l.

Wine Maker: Corrado Cattani

