

DOMINI VENETI

Our Valpolicella, your wines.



LUGANA DOC

Here is the best white wine for fish! Lugana DOC takes its name from its production area, Lugana, which is located on the southern shore of Lake Garda, divided between the provinces of Brescia and Verona. Straw-yellow in colour, it has a delicate aroma with white-fleshed fruit and floral notes. Its fresh taste makes it the perfect wine to enjoy with fish dishes and Mediterranean first courses with vegetables. Serving temperature: 8-10 °C.

THE VINEYARD

Located in the foothills 50 metres above sea level, on light clayey-limestone soils of morainic origin. Total vineyard grassing. Training system: modified Veronese pergola. Age of producing vines: from 20 to 30 years. Load of buds per vinestock: 19. Planting density: 3,000 vines per hectare. Average yield per hectare: 84 hl.

PAIRINGS Excellent as an aperitif, it goes very well with fish dishes - especially fish from Lake Garda - and with Mediterranean pasta dishes with vegetables.

VINTAGE 2017

A vintage characterized by low quality production. The seasonal trend was overall very good, optimal for ripening and with little incidence of parasitic diseases in the vineyard. An early harvest of about ten days compared to the usual, at the end of a season characterized by some anomalous phenomena, with some areas affected by spring frosts that have reduced production, and water stress, well supported by our vines thanks to the clayey soil on which they grow up.



GRAPES

100%
Trebbiano
di Lugana



TYPE

Dry white wine



FORMAT

750 ml



SERVING TEMP.

8-10 °C



ALCOHOL CONTENT

13% vol

PRODUCTION

Harvest: between mid and late September. Crushing with de-stemming of the grapes, soft pressing. Fermentation without skins at controlled temperatures of 14 - 16 °C. Conserved in steel. Stabilisation: protein and tartaric.

The grapes are very healthy, whole, with high sugar content that have led to the production of enjoyable wines from the beginning.