

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 2019

The 2019 harvest began about ten days later than in previous years and with volumes reduced by 15-20% compared to 2018. After years of great heat in the final ripening phase, in which the sugar accumulation was privileged over the aromatic one, we finally had a year in which the low temperatures, combined with day/night excursions, allowed an excellent accumulation of coloring substances and a good acidity. Despite the heavy rains of May, the grapes were healthy and loose,



GRAPES

100%
Trebiano
di Lugana



TYPE

Dry white wine



FORMAT

750 ml



SERVING TEMP.

8-10 °C



ALCOHOL CONTENT

12,5% 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.

therefore particularly suitable for *appassimento*. The wines denote more territorial expressions of greater longevity and freshness.



TASTE WITH THE WINE MAKER

Watch the video

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