

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.



GRAPES

100%
Trebbiano
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.

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 2020

The 2020 vintage has been excellent for white wines. Preceded by a mild and dry winter, budding started substantially earlier than the previous season. The months of April and May were rainy and the low temperatures recorded slowed down the flow of the vines to reach flowering in June in perfect condition. The summer months had temperatures without

extremes, ventilation and a perfect water supply that led the vines to be luxuriant and healthy, without attacks of downy mildew or other diseases. The white wines obtained are very elegant and highly drinkable thanks to an important acid content and an aromatic framework that expresses great freshness.



TASTE WITH THE WINE MAKER

Watch the video

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