

# 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 2021

The 2021 was a great vintage. It began with a phenological delay due to a cold winter and cold temperatures that endured until May. Ripening began by the end of July and the beginning of August thanks to hot and dry temperatures and the favourable day-night excursion. The grapes reached the harvest period in perfect conditions of excellent quality including a balanced quantity of crop.



#### 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.

The excellent sugar gradations and the abundant concentration in anthocyanins guaranteed a good extractability that allowed us to produce wines with dense, thick, and intense colour and an elegant profile both on the nose and the taste.