



Lugana 'L LAC

Lugana

Denominazione di Origine Controllata



Grape Varieties: Turbiana (Trebiano di Lugana)

Vineyards: The vineyards are located on the banks of lake Frassino in the heart of Lugana. The vine is trained in a double guyot. The soil has a high percentage of clay which generates grapes with high sugar content.

Harvest: The harvest is in 200kg cases and it takes place towards the end of September.

Vinification: The manually harvested grapes are destalked and light pressed. The must, after natural sedimentation, is fermented for 10-15 days at 16°C. The wine ages on lees and fine yeasts until it is bottled.

Tasting notes: Light straw yellow with green hints, citrus notes, fine and elegant mineral, great structure and balance, great mouth/nose matching.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

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