LUGANA

DOC

Altitude
Between 150 and 200 mt. above sea level.
Soil composition
Fluvial terroir with gravel bits and clayish layers.
Density
6250 Vines per hectare.
Wine Making
Soft pressing, Fermentation in stainless steel tanks at controlled temperature with long contact with the skins.
Ageing
6 months in stainless steel tanks, 2/3 months in bottle.
Exposure
South - East.
Grapes
Trebbiano di Lugana.
Training System
Guyot.
Harvest
The grapes are picked by hands in the last week of October.
Size
750 ml - 1,5 lt
Serving temperature
10 - 12 °C
Alcohol
13%
Acidity
6,4 g/l
Residual Sugar
3 g/l
Food Pairing
Perfect with appetizers and fish dishes.
Colour
Straw-coloured yellow with light green nuances.
Scent
Pleasantly intense with fragrant flowers, citrus and almond notes.
Taste
Balanced structure and acidity, rounded taste with a surprising richness.

Case Bottles	Pallet cases	Pallet Layers	Case Weight	Pallet Measures	Pallet Weight	EAN Code
6	100	5	9 kg	25,5x17x31	900 kg	8052432220930

BORGO LA CACCIA
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