

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 noble lees.

Ageing

In stainless steel for 2-3 months. Suggested an additional period of 1-2 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 September.

Size

750 ml

Serving temperature

10 - 12 °C

Alcohol

13%

Acidity

6 g/l

Residual Sugar

2 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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