

## LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA

### Production area

The southern shores of Lake Garda. Vineyards planted on post-glacial marl in the countryside surrounding Peschiera del Garda.

### Grape varieties

Trebbiano di Lugana (100%).

### Yield

100 kg of grapes yield 65 litres of wine.

### Ageing

In stainless steel tanks.

About 3 months in the bottle.

### Wine analysis

Alcohol 13% vol.

Total acidity 5.5-6‰

Residual sugar 4-5 g/l

### Sensory impressions

A rather intense straw colour with brilliant greenish hues, it is endowed with a fine, elegant nose, a floral potpourri of yellow gorse and mauve wisteria flowers, followed by pleasant almond and mineral notes. The palate, perfectly balanced, has good alcohol content and a gentle acidity, leading on to the same “gravelly” impressions detected on the nose. The finish is very clean, long and sapid, with some citrus notes and a delicate hint of almond.

### Serving temperature

8-10° C.

### Recommended food pairings

When young, Lugana pairs well with both lake- and sea-fish dishes: fried anchovies, boiled sea bass and prawns; riper bottles are the ideal complement for oilier fish and more sophisticated dishes: broiled eel, roasted tench, mussel *impepata* and grilled lobster. At its peak, it makes a most successful match with white meat, especially roasted rabbit.

### Longevity

3-4 years.

Santa Sofia's Lugana bottles left resting on their side in a cool, dark environment can however continue to evolve and improve for over a decade!

