

MENEGOTTI



LUGANA

GRAPES VARIETY:

100% TREBBIANO OF LUGANA

FERMENTATION & AGEING:

AFTER THE MANUAL HARVESTING THE FERMENTATION TAKES PLACE IN STAINLESS STEEL VATS AT CONTROLLED TEMPERATURE.

ORGANOLEPTIC DESCRIPTION:

PALE STRAW YELLOW COLOR WITH GOLDEN HIGHLIGHTS. BEAUTIFUL NOTES OF CITRUS MIXED WITH EXOTIC AND FRESH HINTS ON THE NOSE. PERSISTENT ON THE PALATE THE STRUCTURE BINDS TO A GOOD ACIDITY SHOWING A GREAT DEPTH.

MATCHING:

LAKE FISH, FIRST COURSE WITH PASTA AND RICE, WHITE MEAT.

MINIMUM ALCOHOL CONTENT:

13.5% VOL.

SERVICE TEMPERATURE:

8-10° C

APPELLATION:

LUGANA D.O.C.

