

LUGANA

D.O.C.

COSTA ALTA

Variety: 100% Trebbiano of Lugana.

Production zone: Garda; old vineyard of property planted in 2010 with personally selected vines. Cattani estate located in the South part of Lake Garda. Sits at 110m above sea level.

Soil: Clayey and wet.

Harvest: Manual, with strict selection of the grapes in the vineyard.

Yield per hectare: 110 q/Ha of grapes.

Harvest time: First decade of September.

Vinification: Destemmed and pressed. Allowed to settle for 1/2 days. Drawn off and fermented at a controlled temperature between 15/16°C for about 15 days in stainless steel tanks.

Maturation: Kept for malolactic fermentation on lees for about one month at low temperatures and frequent stirring of lees. Drawn off and aged again for another 4/5 months. Kept in the bottle for 2/3 months before release.

Bottling: First decade of March.

Top: Natural cork.

Sensory characteristics: Golden yellow color with bright reflections; a nose has pleasant hints of citrus and fresh fruit, a pleasant sensation of mineral. At taste is fresh and balanced with a long lasting on the palate.

Serving temperature: 12/14° C.

Average life of Wine: Wine to consume within three years.

Food matches: Its delicate and light flavour make it the perfect companion with a wide range of dishes from hors d'oeuvres to fish.

Analytical data:

Alcohol: 12,5% vol. Total

acidity: 5,6 g/l. Ph:

3,30.

Net dry extract: 21 g/l.

Total sulfur dioxide: 80 mg/l.

Wine Maker: Corrado Cattani

