

LUGANA D.O.C.

Variety: 100% Trebbiano of Lugana.

Production zone: Garda; old vineyard of property planted in 1998 with personally selected vines. Cattani estate located in the South part of Lake Garda. Sits at 170 m above sea level.

Soil: Clayey and wet.

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

Yield per hectare: 75 q/Ha of grapes.

Harvest time: Second 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.

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

Bottling: Last decade of the April.

Top: Natural cork.

Sensory characteristics: Straw color, ripe and intense with bright golden hues, the nose is animated by a correct pungent and fresh mineralization with floral notes and gentle hints of hazelnut. On the palate is firm and creamy, very inviting for notes of ripe fruit (apricot and peach) and the mineral contrast, the after-taste is full-bodied and fresh.

Serving temperature: 13° C.

Average life of Wine: Wine with good aging. Fabulous even after 6 years.

Food matches: Ideal as an aperitif, it matches well with appetizers, seafood, blue cheeses, white meats and red medium baking.

Analytical data:

Alcohol: 13,5% vol. Total

acidity: 5,6 g/l. Ph: 3,15.

Net dry extract: 28 g/l.

Total sulfur dioxide: 80 mg/l.

Wine Maker: Corrado Cattani

