



Lugana

General Notes: The vineyards are located at Peschiera del Garda, a small area to the south-east of Lake Garda. Vinification: Soft pressing and fermentation in temperature-controlled stainless steel tanks. Maturation for 3/4 months on its lees, the wine then remains for at least 2 months in bottle before being released for sale.

Gastronomical Matching: Fish hors d'oeuvres, rice and pasta dishes in broth and bean soups, baked and stuffed vegetable dishes and, in particular, fish from Lake Garda: boiled, steamed or grilled.

Product Description

Winery: Monte Del Fra

Region: Veneto

Grape: 100% Trebbiano di Lugana.

Production Area: Peschiera Del Garda (VR)

Appellation: DOC

Harvest Period: First decade of October

Soil: Limestone and gravelly soils, with a lot of stones.

Plant Breeding: Guyot, with 4,000 to 4,500 vines per hectare

Serving Temperature: 9° - 10° C.

Alcohol Strength: 13%

Tasting notes: Color: Straw yellow, with greenish highlights
Nose: It is clean, fragrant and precise, with delicate scents of blossoms, jasmine and hawthorn, underripe apricots, peach and almonds.
Flavor: Dry, tangy and well-balanced.