



LUGANA DOC

GRAPE VARIETY: 100% Turbiana

VINEYARD LOCATION: Rovizza di Sirmione –
330 m from Lake Garda

ALTITUDE: 66 m above sea level

EXPOSURE: North/South

YIELD PER HECTARE: 110-125 quintals

VINEYARD AGE: 15 years

SOIL: Sedimentary morainic clay

HARVEST: Hand-picked from the second half of
September

VINIFICATION AND AGEING: Gentle pressing of the
grapes, followed by fermentation of the must in
stainless steel for 10-15 days at a controlled
temperature of 15-18°C. Clarification by natural
sedimentation and ageing for at least 4 months on fine
lees.

TASTING NOTES: Designed for consumption in its
release year. The nose reveals aromas of flowers and
white-fleshed fruit, crisp and juicy. Subtle green notes
and hints of citrus lead into a dry, savory palate with
an almond finish. On the palate, it envelops completely
with a pronounced savory essence complemented by
vibrant and lively freshness.

PEAK MATURITY: Up to 5 years after bottling

PAIRINGS: Ideal as an aperitif or with lake fish starters
such as trout or eel

Az. Agr. CA' LOJERA
Via 1866, 19

25019—Rovizza/Sirmione