



PRATELLO

LUGANA 90+10

Lugana in all its completeness



GRAPE VARIETY

90% Uve Turbiana – 10% Chardonnay



APPELLATION

Lugana DOC



SOIL

Clay loam soil with light clay-colored fractions



TRAINING SYSTEM

Single side arch pruned at 7/8 buds



DENSITY PER HECTAR/YIELD PER PLANT

4,400 plants/ha – 1.8 kg per plant



PROCESSING

30 year-old vines - Green thinning of bunches - Slight late harvest - Hand-picked grapes - Soft pressing of the whole bunch under nitrogen saturation - Fermentation of the flower must for 18/20 days - Aged in steel on the noble lees for 6 months – Bottle aging for 4 months.



SIGHT

The colors of Lugana 90+10 mold between amber and greenish hues with an intact, well-structured, dense and compact texture.



NOSE

The nose gives floral sensations of white rose, it is fruity and spicy, reminds a lot about juniper berry. The intensity of aromas comes from the perfect ripeness of the grapes in the vineyard, their good density per plant and the correct technical, phenolic and aromatic ripening.



PALATE

On the palate it is a silky, smooth and elegant wine, with maximum balance between saltiness and spine of acidity. Hints of melba peach, golden apple and Williams pear dominate the palate.



FOOD PAIRING

Lugana 90+10 is better with seafood dishes, shrimp risotto, grilled fish, Mediterranean fried food, mussels au gratin, but also white meats with delicate seasonings.



SERVING TEMPERATURE

To be served at a temperature of 14/16°C in tulip-shaped wide-bowled glass with narrow mouth.



ALCOHOL CONTENT

13%



750 ml 1,5 l

AVAILABLE SIZES