



WHITE WINE

# LUGANA CATULLIANO

*LUGANA WITHOUT COMPROMISE*



## APPELLATION

Lugana DOC



## GRAPE VARIETY

Turbiana



## 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

5000 plants/ha – 2,5 kg/plant.



## PROCESSING

Hand-picked grapes - Soft pressing of the whole bunch under nitrogen saturation - fermentation of the flower must for 15/18 days at a temperature of 16°C – Aged in steel for 3 months on the lees – Bottle aging for 3 months.



## SIGHT

Visual analysis denotes clean, glossy colors; as the glass is rotated, shades of gold are reflected with clay glazes and brilliant glows.



## NOSE

The nose has medium-bodied floral and fruity sensations, lime and Granny Smith apple are dominating but they also leave room for hints of yellow fruit.



## PALATE

In the mouth, the balance is supported by a fragrant juxtaposition of white flowers and yellow fruit.



## FOOD PAIRING

Lugana Catulliano is perfect paired with grilled fish, seafood pasta or fresh egg pasta with white truffles.



## SERVING TEMPERATURE

To be served at a temperature of 10/12°C in a tulip-shaped glass.



## TASTING NOTES

Straw yellow, with a fruity nose and floral aromas, on the palate you can feel above all fragrance and great saltiness, a mark of our territory.



0.75L

1.5L

3L

AVAILABLE SIZES