



PRATELLO

LUGANA CATULLIANO

Lugana without compromise



GRAPE VARIETY

Turbiana



APPELLATION

Lugana DOC



SOIL

Clay loam soil with light clay-colored fractions



ALLEVAMENTO

Archetto monolaterale a 7/8 gemme



DENSITY PER HECTAR/YIELD PER PLANT

5000 plants/ha – 2.5 kg per 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.



ALCOHOL CONTENT

12,5%



AVAILABLE SIZES