



- VITICOLTORI DAL 1877 -



Lugana Doc “Fantona”

Denomination of Origin: Lugana Doc

Grape Variety: Turbiana/Trebbiano of Lugana

Production Area: Garda Lake

Soil: Clayey, calcareous soil rich in minerals

Vinification: The grapes are picked by hand and softly pressed, while the fermentation takes place in stainless steel tanks at controlled temperature, followed by maturation on the fine lees for 3-4 months

Ageing: Maturation in bottle for 3 months

Color: Straw yellow color with golden reflections

Bouquet: Notes of exotic fruit, candied fruit and citrus fruits

Flavor: A sensation of enveloping is perceived, it is juicy and velvety with a long and complex finish

Alcohol Level: 13% vol

Serving Temperature: 10-12°C | 50-53,6°F

Food Pairings: Perfect for all serves, both with fish, both with white meat. Ideal with grilled fish.

Description

Splendid product born at the foot of Benaco in a clayey, calcareous soil rich in minerals in the Fantona Estate. Obtained from a selection of the best Turbiana grapes that are harvested 10-15 days later, so that the grapes reach a greater maturation in the vineyard. The grapes are picked by hand in the early hours of the morning. The grapes are softly pressed to obtain the most aromas, organoleptic substances and typicality of the vine. Fermentation takes place in steel at a controlled temperature and aging in steel on its own yeasts for a period of three months. The result is a bold and structured wine, superfine and complex. It has a straw yellow color with golden reflections. The nose notes are exotic fruit-like, candied fruit and citrus fruits. Taste is enveloping, juicy and velvety with a long and complex aftertaste. Perfect for the whole meal with both fish and white meat dishes. Ideal with a grilled fish.

Best served at 10-12°C | 50-53,6°F

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