LUGANA
DOC



ORGANOLEPTIC DESCRIPTION

Color: brilliant yellow with greenish reflections.
Bouquet: hints of ripe fruit and floral notes.
Taste: full, mineral, embracing, with great persistence and elegance.

SERVING SUGGESTIONS

Food: lake and sea fish, fresh cheese and white meat, perfect as aperitif.

VINIFICATION

Fermentation: in stainless steel tanks for 12 days, at controlled temperature.
Maturation: 6 months in stainless steel tanks on fine lees.
Bottle ageing: 2 months.

PRODUCT ANALYSIS

Alcoholcontent:12,50% vol
Total acidity: 6 gr/lt
Net dry extract: 22,50 gr/lt

HARVEST

Manual

GRAPE VARIETIES

100% Turbiana

12,5% vol	12°	6 m	2 m

Soc. Agr.NICOLIS srl - Via Villa Girardi, 29 - 37029 San Pietro in Cariano (VR) - 045 7701261 - info@vininicolis.com - www.vininicolis.com