



LA MERIDIANA

LUGANA DOC BIO



Produced in line with tradition with 100% trebbiano di lugana.

It is a young and modern wine with floral scents and a long and pleasant consistency, which perfectly pairs with the Garda lake summer dishes.

TECHNICAL DETAIL

WINE: Lugana D.O.C

GRAPES BLEND: 100% Turbiana

GRAPES PRODUCTION PER HECTARE: 9 ton

PLANTING DENSITY: 4400 VINES/ha

PLANTING SYSTEM: Guyot espalier

EXPOSURE: South-East 80 m.s.l.m.

SOIL TYPE: : clayey, silty, of morainic origin, typical of Lugana area

GRAPES MANAGEMENT: manual defoliation and thinning

WINE-MAKING TECHNIQUE: soft pressing, static decantation of the must, fermentation with controlled-temperature selected yeasts

ORGANOLEPTIC CHARACTERISTICS:

COLOUR: straw yellow with greenish shades

BOUQUET: intense, sharp, with apricot and elder notes

FLAVOUR: good intensity and pleasant softness

BODY: full, firm, round

PRESISTENCE: long

ALCOHOL : 12,5%

RESIDUAL SUGAR : dry

TOTAL ACIDITY: 6

PAIRING : excellent as an aperitif, first courses, lake fish, oysters, white meat

LONGEVITY : 4/5 years

SERVING TEMPERATURE: 10/12° degrees

