

BERTAGNA

LUGANA

D.O.C.

Colour Straw yellow with green mirroring

Aromas Fruity

Taste Fresh, harmonious

Alcohol content 13%

Serving temperature 10-12 °C - 50-53.6 °F

Food pairing First and second plates based on fish but also ideal as an aperitif

Bottle content:



750 ml



Grape varieties Turbiana (Trebiano di Lugana) 100%

Production area Pozzolengo, Brescia (BS)

Altitude 50 ML A.S.L.

Soil costitution Clay

Vine training system Pruned-renewable cordon-trained

Harvest September

Vinification Soft pressing of the grapes, controlled fermentation in stainless steel vats with a light maceration on the skins. Then the wine is aged in steel barrels for 6 months.