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| Z:\Cataloghi-depliant-dvd\Linea Antichello\Antichello NUOVO LOGO 2017\Marchio Antichello.jpg**LUGANA**DENOMINAZIONE DI ORIGINE CONTROLLATA**Production area**Lugana DOC. Vineyards planted on post-glacial marl soils.**Grape varieties**Turbiana.**Vinification**Soft pressing and fermentation at a controlled temperature.**Refinement**In stainless steel vats for about 3 months.**Wine analysis**Alcohol: 13% by Vol.Total acidity: about 5,5-6 g/l**Sensory impressions**A rather intense straw colour, it is endowed with a fine, elegant nose, aromas of citrus and flowers, from grapefruit to yellow broom. Then pleasant almond and mineral notes follow. The palate is perfectly balanced; the wine is sapid and crisp.**Serving information**10° to 12° C.**Dining accompaniment**When young, Lugana pairs well with both lake- and sea-fish dishes: fried anchovies, boiled sea bass and prawns.At its peak, it makes a most successful match with white meat, especially roasted rabbit**Longevity**3-4 years. |  |