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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. |  |