



# ANTICHELLO

## 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.

