

Farina

Lugana DOC



Location of the vineyards: Morainic hills in Southern Lake Garda between Verona and Brescia

Vinification: Destemming and soft crushing of grapes, brief skin contact, separation and cleaning of the must, fermentation at a maximum of 20°C in stainless steel tanks.

Aging: 100% stainless steel, followed by refinement in bottle before release.

Grape varieties : 100% Trebbiano di Lugana

Altitude : 180m ASL

Soil : Morainial-Clayey-Calcareous-Sandy

Alcohol : 12.5%

Tasting notes :

Elegant and fresh, reminiscent of white flowers, linden, ripening into hints of apricot. The palate is delicate, savory with harmonious balance. An ideal partner with seafood and fish dishes.



Sustainable

