

## Farina

### *Lugana DOC*



The grapes are harvested from vineyards just south of Lake Garda in the provinces of Brescia and Verona. After destemming and gentle pressing of the grapes the juice is fermented in temperature-controlled, stainless steel tanks followed by some time in bottle before release.

**Grape varieties :** 100% Trebbiano di Lugana

**Altitude :** 180m ASL

**Soil :** Morainal-Clayey-Calcareous-Sandy

**Alcohol :** 12.5%

**Residual Sugar :** 8 g/l

**Tasting notes :**

Clean and fresh on the nose with hints of apricot and floral notes. Medium-bodied, balanced and elegant. An ideal partner with seafood and fish dishes.



Sustainable

