



LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA

WINEMAKING

After cold maceration for 6-8 hours, the grapes are pressed and the must is separated from the skins. Fermentation follows at controlled temperature of 16-17°C with the adding of selected yeasts. The wine is then stocked in steel tanks at 10-12°C. After stabilization, the wine is bottled.

WINEMAKER'S NOTES

It has delicate notes of tropical fruits on the nose. The palate is crisp, dry and well balanced with mineral character and notes of almonds.

FOOD PAIRINGS

This crisp white wine pairs well with salads, antipasti or delicate first course dishes such as pastas or risottos with vegetable or seafood sauces and fish or white meat. Serve at 10-12° C.

Famiglia Pasqua

The excellence of Pasqua Vigneti e Cantine production are signed by Famiglia Pasqua and tell the deep connection with the territory through the great Veronese and Veneto classics.



Origin

South of Lake
Garda

Alcohol

12,5%

Grapes/Blend

100% Trebbiano di
Lugana

PH

3.00

Total acidity

5.7 g/l

Vintage period

Mid - September

Residual sugar

7.5 g/l