

Lugana S. Cristina

Denominazione di Origine Controllata

S. Cristina



Produced exclusively from 100% Trebbiano di Lugana grapes, this wine brightens the glass with its straw-yellow color. On the nose, it impresses with a multifaceted and fragrant bouquet, fresh and fruity, revealing notes of grape, peach, citron, and grapefruit, complemented by a tropical hint of pineapple. On the palate, it is pleasantly fresh and mineral.



Grape variety: 100% Trebbiano di Lugana.

Average age of the vineyard: 50 years.

Training system: Guyot.

Number of buds per plant: 8/10 per plant.

Yield per hectare: 110 quintals.



Vineyard location: In the municipality of Peschiera del Garda, south of Lake Garda, with southern exposure. The grapes are exclusively collected from Podere Massoni, the oldest and most historic vineyard on the estate.

Average altitude of the land: 80 meters a.s.l.

Type of soil: Cretaceous-clay.



Harvest: Last ten days of September.

Vinification: Gentle pressing and fermentation for 15–20 days in stainless steel tanks at a controlled temperature of 16–18°C. Aged for 4–5 months in stainless steel tanks, followed by a further 2–3 months in bottle before release.



Colour: Straw yellow with greenish reflections.

Bouquet: Intense, with delicate floral, citrus, and fruity notes.

Taste: Mineral, well-balanced, smooth, and delicate.



Serving temperature: 9–10°C

Gastronomical combinations: Suitable for a wide range of dishes, from aperitifs to white meats, and especially lake fish.