

# Lugana

## Fermentazione spontanea



SANSONINA

*Produced from historic organically farmed vineyards, this Lugana is the result of an artisanal winemaking process with spontaneous fermentation and indigenous yeasts, aimed at expressing the most authentic identity of the grape variety and its terroir.*



**Grape variety:** 90% Trebbiano di Lugana, 10% other native grape varieties.

**Average age of the vineyard:** 60 years

**Training system:** Guyot.

**Number of buds per plant:** 6/8 per plant.

**Yield per hectare:** 80 quintals.



**Vineyard location:** Peschiera del Garda, Sansonina.

**Average altitude of the land:** 80 m above sea level

**Type of soil:** Cretaceous clay-silt.



**Harvest:** Hand-harvested, with careful selection of the grapes before crushing.

**Vinification:** This Lugana is produced through an artisanal process without the use of selected yeasts, in order to highlight the authenticity of the grape variety and the territory. Fermentation starts spontaneously thanks to the indigenous yeasts present on the grape skins, activated by a pied de cuve prepared in barrique with whole clusters five days before harvest. After static cold clarification, the must ferments in small stainless steel tanks for about 20 days at a controlled temperature. Aging takes place sur lies, mainly in stainless steel, with a small portion (about 10%) in new barrique to add complexity and depth.



**Colour:** Yellow with golden tones.

**Bouquet:** Complex and intriguing, with elegant notes of almond, exotic fruit such as pineapple and mango, honey and vanilla, enriched by a pronounced mineral character

**Taste:** Deep, well-balanced, and dry on the palate, with marked minerality that enhances its finesse.



**Serving temperature:** 9–10°C

**Gastronomical combinations:** Perfect with shellfish tartare, such as scampi or shrimp dressed with fresh lemon, as well as oven-roasted white meats, like classic rosemary roast chicken with potatoes.

