

Lugana

Denominazione di Origine Controllata



SANSONINA

Produced from grapes grown in historic vineyards around 60 years old, organically farmed in the southern part of Lake Garda, this Lugana reflects the estate's deep identity and the natural vocation of the territory.



Grape variety: 100% Trebbiano di Lugana.

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: The must undergoes static cold clarification to preserve freshness and primary aromas. Fermentation takes place in stainless steel tanks at controlled temperature for approximately 10–12 days. The wine is aged for 6 months in stainless steel, followed by an additional 1 month in bottle before release.



Colour: Straw yellow with bright tones.

Bouquet: Elegant aromas of white flowers such as acacia and hawthorn, accompanied by light notes of exotic fruit and delicate citrus hints.

Taste: Balanced and structured, with pronounced savory and mineral notes typical of clay-rich soils, and a persistent, harmonious finish.



Serving temperature: 9–10°C

Gastronomical combinations: Perfect with delicate appetizers such as lavarello and pike in sauce, raw shellfish dressed with Lake Garda olive oil, or fresh cow's milk cheeses such as ricotta, robiola, and stracchino.