



SANTA SOFIA
VALPOLICELLA DAL 1811

LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA

Production area

Lugana DOC. Vineyards planted on post-glacial marl soils.

Grape varieties

Trebbiano di Lugana.

Yield

About 70hl/ha.

Vinification

Soft pressing of the grapes and fermentation in stainless steel tanks at a controlled temperature.

Ageing

In stainless steel tanks.
About 3 months in the bottle.

Wine analysis

Alcohol: 13% Vol.
Total acidity: 5,5 g/l
Residual sugar: 2,2 g/l

Sensory impressions

A rather intense straw colour with brilliant greenish hues, it is endowed with a fine, elegant nose, floral of yellow gorse and mauve wisteria flowers, followed by pleasant almond and mineral notes. The palate, perfectly balanced, has good alcohol content and a gentle acidity, leading on to the same "gravelly" impressions detected on the nose. The finish is very clean, long and sapid, with some citrus notes and a delicate hint of almond.

Serving temperature

6-8° C.

Recommended food pairings

When young, Lugana pairs well with both lake- and sea-fish dishes: fried anchovies, boiled sea bass and prawns; riper bottles are the ideal complement for oilier fish and more sophisticated dishes: broiled eel, roasted tench, mussel impepata and grilled lobster. At its peak, it makes a most successful match with white meat, especially roasted rabbit.

Longevity

2-3 years.

