



**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.

