

VILLABELLA

VIGNETI IN VERONA



CA' DEL LAGO

Lugana

DENOMINAZIONE DI ORIGINE CONTROLLATA

Classification: Lugana D.O.C.

Type of wine: dry white.

First vintage produced: 1990.

Production zone: the vineyards are in the communes of Peschiera del Garda, Desenzano del Garda and Sirmione, along the southern shore of Lake Garda, on the border between the Veneto and Lombardy. This area was the site in ancient times of the Lugana Forest and is notable for the substantial presence of clayey soils (white clays and black clays).

Type of soil: clay.

Grapes: Trebbiano di Lugana (Turbiana) 100%.

Training system: Guyot.

Yield per hectare: 9,000 kilos.

Harvest period: first week of October.

Vinification: the vinification processes are aimed at highlighting the freshness, floral qualities, fruitiness and mineral hints that are typical of the grape variety and of the zone of origin. Consequently, the must is cold-macerated, pressing is soft and fermentation is carried out at a controlled temperature of between 18° and 20°C.

Maturation: in stainless steel with a further period of bottle-ageing before release.

Number of bottles produced: 40.000

TASTING NOTE

Colour: straw yellow with green highlights.

Nose: hints of flowers and newly-mown hay, suggestions of Williams pears and traces of chlorophyll.

Flavour: tangy and refreshing, with a well-balanced mix of floral, vegetal and fruity sensations as well as elegant mineral hints in the aftertaste, as is typical in this area.

Serving suggestions: in its zone of origin it has always been served with the local cuisine based on fish from Lake Garda. However, it is also perfect with salt-water fish, both in less complex dishes (light or raw hors d'oeuvres) and in more elaborate recipes, thanks to the wine's excellent structure. It also goes extremely well with cold cuts. It is excellent with sushi and with oriental dishes, even when they are particularly spicy.

Note: a wine with excellent structure, even if this is somewhat unexpected in a fruity white wine.

Alcohol: 12.5% vol.