



# LUGANA

## DOC

### 2019



Bolla has created an attracting, fragrant Lugana thanks to careful selection of grapes in vineyard country between Verona and Brescia.

#### VARIETIES

Trebbiano di Lugana and Chardonnay.

#### PRODUCTION DISTRICT

The vines are located in a charming DOC district south of Lake Garda, in the heart of Lugana.

#### ALTITUDE

100 metres above sea level

#### TYPE OF SOIL

Compact clayey soil rich in minerals.

#### TRAINING SYSTEM

Guyot.

#### HARVEST

From late September to mid-October.

#### WINEMAKING METHOD

Clusters are picked when perfectly ripe, then destemmed and soft crushed. After several hours of contact with the skins, the juice goes to stainless steel tanks for fermentation at low temperature. The wine is then left in contact with the fine lees until ready for bottling.

#### SENSORY PROFILE

Vibrant, brilliant yellow, with a complex, fresh aromatic profile of flowers and fruit; palate delivering citrus and ripe yellow peach notes. Well-structured and lingering in the finish.

#### ABV

13,50 %.

#### RECOMMENDED CELLARING

3 years in bottle, laid horizontally in a dark place at the right temperature and humidity.

#### FOOD PAIRING

An excellent aperitif, or served with appetizers and fish, pairing well with refined, complex recipes.

