



C A S E T T O



LUGANA Lù DOC

Production Area: Peschiera del Garda, Lake Garda south bank.

Soil Composition: mostly clayey.

Grapes: Trebbiano di Lugana 100%.

Alcohol Content: 13,5% Vol.

Colour: straw yellow with golden shades.

Bouquet: delicate aromas, harmonious and floral, it is characterized by intense notes of fruits and yellow flowers, honey and saffron.

Taste: fine, warm and balanced wine.

Harvest: in September, when the grapes bunches reach the optimally ripening.

Vinification and Production System: soft press of the grapes and fermentation at controlled temperature.

Aging: stainless steel vats under controlled temperature for 4 months.

Preservation: wine to drink young. To store in a dry and dark place.

Serving temperature: very pleasant wine, to be served at a temperature of 9-10°C.

Food combination: it is perfect with fish dishes, crudité and not, with delicious but delicate first courses.

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