



FUTURE
MY WINES



NINA Lugana

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| Type of wine | Lugana DOC |
| Grape Varieties | 100% Trebbiano di Lugana |
| Alcohol content | 13% Vol. |
| WINEYARD | |
| Zone of production | Desenzano del Garda |
| Type of soil | Clayey-calcareous soil |
| Altitude | 80 m above sea level |
| Exposure | North-south |
| Training System | Doppio capovolto |
| Yield per Hectare | 110 q/ha |
| Harvest | Grapes are harvested by hand in a box by grape selection |
| Winemaking method | Traditional way with fermentation at a controlled temperature, refining in steel. Vats for 4-5 months and the following 2-3 months in bottles |
| TASTING SHEET | |
| Colour | Straw yellow with greenish hints |
| Aroma | Citrusy, fruity and fragrant flavour |
| Taste | Savoury, with good acidity level, well balanced, smooth, delicate |
| Pairing | Rafined aperitif, with appetizers of fish, shellfish and molluscs or first courses |
| Serve | 8–10 °C |



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