



COSTA
ARÈNTE

Lugana
DOC

A wine that comes from the sunny southern shores of Lake Garda, a scented corner of paradise infusing all its fragrance in every glass. Just as delicate as the climate that makes its grapes grow, Lugana di Costa Arènte fully express its territory nuances. It is extremely juicy, fresh and enjoyable in the summer.

GRAPES	Turbiana or Trebbiano di Lugana
GRAPE YIELD	120 quintals/hectare
AREA	Lugana (Sirmione)
ALTITUDE	50 meters a.s.l.
GRAPE TRAINING	Modified pergola veronese
PLANTING DENSITY	3,000 trees/hectare
AGE OF VINEYARD	From 20 to 30 years
AGEING	6 months in steel
VINTAGE	2021
FIRST VINTAGE	2020
ANALYSIS DATA	Alcohol 13 % vol. Total Acidity 5,8 g/l
AGEING POTENTIAL	3-5 years

Soil

The grapes are grown on a soil of morainic origin: these are light layered clays, mainly calcareous and rich in mineral salts. This soil, hard and compact in times of drought, turns muddy and soft after the rain and it is difficult to work. Due to its characteristics however, it gives the wine fruity nuances and the right level of sapidity.

Winemaking

After crushing and de-stemming of the grapes followed by soft pressing, fermentation takes place at a controlled temperature of 16 °-18 ° C. At the end of fermentation, once the wine is left to mature on its fine lees in stainless steel tanks for 6 months, it is considered ready for bottling.

Taste

COLOUR: Straw yellow.
BOUQUET: Delicate scent between white pulp fruit and floral notes.
PALATE: At taste, it is fresh, with a well-defined and savory flavor.

Food Pairings

It pairs well with fish in general, with lake fish specifically. Excellent as an aperitif, it goes well with finger food, pizza and cheese, thanks to its degreasing power due its acidity and its marked savory.
Recommended serving temperature: 8° -10 °C.

