

FASOLI GINO

vini dal 1925

LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA

Lugana is made from Turbiana grapes. A type of grape with unique characteristics, grown on a soil with a particular clayey composition, mainly calcareous and rich in mineral salts. The exceptional temperate climate of Lake Garda is able to give that typical floral freshness to this unique wine.

SENSORY ANALYSIS

Color: Light straw yellow with green tints.

Aroma: Delicate floral aromas as well notes of exotic fruit, citrus and bitter almonds.

Taste: On the palate it is fresh, full-bodied, has good acidity and a balanced structure. The finish is both elegant and long.



GRAPES and HARVEST

Turbiana (Trebbiano di Lugana) 100%.

Second half of September, strictly manual harvest and only selection of the best grapes.



SOIL, PRUNING SYSTEM and YIELD

Clayey, calcareous, rich in minerals.

Guyot.

12,5 tonnes per hectare.



WINEMAKING TECHNIQUE

The pressing of the whole cluster is gentle and soft. The fermentation takes place in stainless steel tanks at controlled temperatures. The aging in bottle releases all the minerality, typical of the soil.



ALCOHOL CONTENT

13.5% by vol.



SERVING TEMPERATURE

8-10 ° C



FORMATS AVAILABLE

750 ml



FOOD & WINE PAIRING

It pairs perfectly with fish dishes especially with fish from Lake Garda and is excellent for aperitif, starters and light pasta and rice dishes.



MUSIC PAIRING

Disco



www.fasoligino.com





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 AWARDS

VINTAGE	AWARD	SCORE
2015	MUNDUS VINI BIOFACH	GOLDEN MEDAL

