



## VILLA BORGHETTI

Lugana

Denominazione di Origine Controllata



### Geographic Area

Southern shore of Lake Garda, between the towns of Lugana and Sirmione.

### Soil

Clay and limestone, hills towards the south and flatland towards the lake.

### Grape Varieties

Trebbiano di Lugana.

### Winemaking

After cold maceration for 6-8 hours, the grapes are pressed and the must is separated from the skins. Fermentation follows at controlled temperature of 16-17°C with the adding of selected yeasts. The wine is then stocked in steel tanks at 10-12°C. After stabilization, the wine is bottled.

### Style

It is straw yellow in colour. On the nose one finds aromas of fresh fruit as well as delicate floral notes, and on the palate it displays slightly tangy fruit, well balanced by good acidity.

### Food Pairings

This crisp white wine pairs well with salads, antipasti or delicate first course dishes such as pastas or risottos with vegetable or seafood sauces and fish or white meat.  
Serve at 10-12° C.

**Size** 0,75 l.

**Alcohol** 12,5% vol.