

Zonafranca

Lugana DOC

Barricaded white wine obtained from white berried grapes. Golden yellow in color, with aromas reminiscent of apricot and yellow peach, pan-brioche, nuts and a slight spicy note. On tasting all the aromas are recognized, also discovering white chocolate, toasted hazelnuts with a pleasantly almond finish. Soft and complex, persistent, with great character and elegance.

Denomination: Zonafranca Lugana D.O.C.

Grapes: Trebbiano di Lugana or Turbiana

Alcohol by volume: 13%

Soil: Clayey

Production area: Lombardy, Desenzano del Garda and Sirmione.

Vinification and aging: Fermentation in steel and refinement in oak barriques (1 year), further refinement in the bottle. Excellent longevity.

Serving temperature: 8° -9° C

Pairing: Sushi, fish carpaccio with an intense flavor, shellfish, excellent with elaborate preparations based on fish, poultry, white meats, legume soups, risottos, medium-aged cheeses.

