

Annaberta

Discover Lugana: a burst of aromas and elegance.

Lugana



10° - 12° C

13% vol.

750 ml



Characteristics:

Lugana is the quintessential white wine of Lake Garda, displaying a pale straw color with charming greenish hues. The palate is enveloped by a fragrant bouquet of white flowers, fresh citrus and tropical fruit. Its taste is balanced, smooth and rounded, with a classic minerality reminiscent of clay-rich soils. Serve it chilled, but not too cold, at 10–12°C.



Grapes and production method

Turbiana grapes are typically harvested during the first week of September. The bunches are immediately cooled to about 5°C to preserve their delicate aromas. The winemaking process is simple yet meticulously executed to enhance freshness and elegance. After fermentation, the wine rests in stainless steel tanks until bottling, retaining purity and its characteristic aromatic finesse.



Recommended pairings

This Lugana is more than a summer wine: it is the perfect companion for any convivial occasion. With its fresh, inviting aroma, it is ideal as an aperitif and pairs wonderfully with a wide range of appetizers, pasta dishes and seafood. Don't forget to enjoy it with soft cheeses for an unforgettable tasting experience.