



CALALBA

LUGANA DOC

GRAPES

100% Trebbiano di Lugana

AREA OF PRODUCTION

Vineyards of the south-west side of lake Garda.

VINIFICATION

The grapes are softly pressed; the fermentation of the must takes place at a controlled temperature in order to guarantee the characteristics of the grape varietal.

The wine then matures in steel and concrete.

TASTING NOTES

Intense straw yellow colour with reflections ranging from green to golden. Fine and elegant bouquet on the nose, it is fresh with vegetal and white pulp fruit notes.

On the palate the wine is pleasantly fresh, harmonious, and soft.

FOOD PAIRINGS

Thanks to its minerality and freshness, it goes perfectly with fish-based first courses, white meats, baked or grilled fish.

ALCOHOL DEGREE

13% vol



SARTORI
DI VERONA