

Prestige

Lugana D.O.C.

The Lugana Prestige showcases the prestigious harmony of all the elements of Lake Garda's unique terroir: the blend of various vineyards belonging to the estate, and the noble indigenous Turbiana grape variety, which offers a white grape with distinctive typicity traits. It is a fresh, delicate, and savoury wine, made with our Cà Maiol Method: grape handling with the highest levels of care, gentle destemming of the berries, gravity-driven delivery into the press, followed by a delicate pressing. After having fermented and rested on its fine lees in stainless steel for a few months, the wine is bottled and released in the spring following the harvest.

Tasting notes

GRAPE VARIETY	Turbiana
COLOUR	Bright greenish yellow, with straw-coloured reflections
NOSE	It is distinct and characterful and offers scents of green apples, lime, and tropical notes. As it opens up, it displays citrus fruits and white pepper aromas
MOUTH	On the palate it is fresh, vibrant and lively. Perfectly balanced with an attractively tangy finish
ALCOHOL VOL.	13% Vol
SERVING TEMP.	8 - 10° C
PAIRING	As an aperitif, with raw fish and seafood, it can also be used as a companion in pasta dishes and risottos; with poached, slightly fatty fish; vegetarian cuisine and even Asian recipes

