

LA MUSINA

LUGANA DOC



GRAPES

100% Trebbiano di Lugana

AREA OF PRODUCTION

Selected vineyards in the centre of the Lugana area, south west of Lake Garda. The soil is calcareous clayey of morainic origin.

VINIFICATION

Selection of the best grape bunches, soft pressing followed by temperature-controlled fermentation. The wine is aged in stainless steel and traditional tanks.

TASTING NOTES

Pale yellow colour with light golden hues. Delicate bouquet with hints of white fruits and wild flowers. On the palate it is fresh, pleasantly dry, elegant, harmonious and balanced.

FOOD PAIRINGS

Particularly indicated with light starters, delicate pasta recipes, freshwater, sea and shell-fish.

ALCOHOL DEGREE

13% vol



SARTORI
DI VERONA