



**Production Area:**

The southern border of the Lake Garda between the provinces of Brescia and Verona.

**Grapes:**

Trebbiano di Lugana which grows in a clay soil.

**Colour:**

Typically greenish turning golden yellow with its natural evolution.

**Bouquet:**

Hints of white flowers with unusual notes of exotic fruits.

**Taste:**

Full and wide due to its structure and persistent minerality.

**Service:**

Always well chilled.

**Food Suggestions:**

Delicious as an aperitif, and is ideal with fish, white meats and fresh cheese.