



## Ca' Perlar Lugana

Produced from a single grape, Trebbiano di Lugana, with unique characteristics relating to climate and soil. This pale, straw-coloured wine is packed with concentrated flavours of exotic fruits such as apricots and nectarines and a marvellously full body giving it great balance between richness and freshness.

### GRAPE VARIETIES

Trebbiano di Lugana mechanically picked on site, Chardonnay, other old vines.

### THE VINEYARD: Geographic location and characteristics

The vines, located to the South of Lake Garda are situated on hilly, morrainic soil with alluvial deposits which are part chalky part sandy gravel, ideal for this white grape.

### THE PLANTING SYSTEM: the method and the density

Guyot system with approx. 5,000 vines/hectare

### HARVESTING: timing and methods

From mid to end September, the selection is only done manually with the grapes being stored in crates.

### VINIFICATION

The grapes, once collected in crates are left to dry for some time in order to obtain a fullness and elegance which gives them a superior quality. The grape-must undergoes controlled temperature fermentation to maintain the fragrance of the fruit then rests for a brief period in barrique.

### CA' PERLAR WITH FOOD

Ideal as an aperitif it is also perfect with cold or ambient starters, entrées or main dishes with fish, white meats or medium matured cheeses. Serve chilled at 10-12 °C.

### BOTTLING: analytical data

Alcohol	13.1
Residual sugars	7.5 g/litre
Total acidity	5.25
Net extract	23.6