



Lugana Doc Cà Perlar

Produced chiefly from 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 hand picked on site, Chardonnay, other old vines in a very small part.

Vineyard (geographical position and characteristics)

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

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.

Cà Perlar & Cuisine

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.

Serving temperature: 10-12°C

Alcohol: 12,5% vol.

