

VILLA
BORGHETTI

LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA

VINIFICATION

After cold maceration for 6-8 hours, the grapes are pressed and the must is separated from the skins. Fermentation follows at a controlled temperature of 16-17°C with the adding of selected yeasts. The wine is then stocked in steel tanks at 10-12°C. After stabilization, the wine is bottled.

TASTING NOTES

Straw yellow colored wine, it has a fruity bouquet with floral notes. Light, flavorful with good acidity.

FOOD PAIRINGS

This crisp white wine pairs well with salads, antipasti or delicate first course dishes such as pastas or risottos with vegetable or seafood and fish or white meat. To be served at 10-12° C.

VILLA BORGHETTI

A dive into traditional Veneto enology, with the best vines from Villa Borghetti in the heart of classic Valpolicella for the red wines, and from the most famous areas near Verona for the white wines.



Geographic area

Between Lugana and Sirmione.

Alcohol by volume

12.5 %

Grapes/Blend

Trebbiano di Lugana

PH

3,21

Total acidity

5,77 g/l

Harvesting period

Mid September

Residual sugar

7.10 g/l