

VILLA  
BORGHETTI

## LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA

### WINEMAKING

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.

### WINEMAKER'S NOTE

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.



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**Geographic area**

Between Lugana and Sirmione.

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**Alcohol**

12.5 %

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**Grapes/Blend**

Trebbiano di Lugana

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**PH**

3,10

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**Total acidity**

5,70 g/l

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**Harvesting period**

Mid September

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**Residual sugar**

6.50 g/l