



Agricola CONATI di Marco Conati e C. sas

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LUGANA D.O.C. CONATI

TYPE: Lugana appellation contrôlée

MANUFACTURING PHILOSOPHY: The purpose is to offer a light, straightforward, refined and well-balanced white wine in its early youth, but with the possibility to evolve after more complex and intriguing scents.

SPECIES OF GRAPES: Turbiana 100%. This wine is made from "Turbiana", a local grapevine of southern hills of Garda lake, selected in the last centuries by grape-growers, protected and handed down from father to son up to now.

WINEMAKING AND REFINEMENT: Fully ripped bunches are picked up in the middle of October, to obtain a well structured wine, provided with excellent aptitude of ageing. Winemaking is completely conducted in stainless steel tanks at a controlled temperature. At the end of fermentation, frequent "batonages" are added to enrich wine with natural components.

COLOUR AND FRAGRANCE: White wine, colour straw-yellow with greenish shades, changing in golden highlights after ageing. Fragrance reminds a pleasing bouquet of peach and melon, some undertone of mint and flowers; taste has strong and well yield nature.

GASTRONOMY: Best matching for this wine are starters, warm and lukewarm but soft; it's perfect for fish and shellfish, but it works also for tender cheese. It's good as aperitif too.

