

TERECRÈA LUGANA DOC





The pride of the company, Lugana DOC Terecrèa comes from selected Turbiana grapes. The land on which our vineyards grow is located on the shores of the lake and this gives this wine great minerality, structure, with intense sensations and aromas.

Serve at 6-8°C (42,8-46,4°F)

Excellent as an aperitif, it accompanies appetizers and refined dishes of fish, crudités and crustaceans





Available formats

0,75 L - 1,5 L



DESCRIPTION

VARIETY: Turbiana 100%

VINEYARD:

Situated at an altitude of 60-80m (195-265') with a south by southeast exposure and a chalky terrain rich in clay in the southern part of Lake Garda near Desenzano

HARVEST:

Mechanical harvest, delicate in full respect the integrity of the grapes with a rapid transfer to the cellar.

Mid to late September

VINIFICATION:

Obtained from the first, soft pressing; steel-tank fermentation at a controlled temperature of 16°C (60.8°F)

BOTTLING:

In February with subsequent bottle aging in the spring

VINTAGE: 2022

ABV: 13%