



# Vergani

## LUGANA LUGANA DOC OLIVINI



Lugana DOC, Olivini, Lombardia, Italy

Taste



Vintage 2024

Notes Straw yellow color, with greenish reflections; the nose has elegant, pleasantly fruity and intense aromas with delicate nuances of green apples and citrus. The minerality gives it freshness, liveliness and pleasantly dry.

Accompanying Aperitif, fish, vegetables, poultry and veal.

Vinification Manual harvest; gentle pressing, partial cryomaceration for 12 hours at 5°C. Fermentation by selected yeasts at controlled temperature, partial malolactic fermentation.

Grape varieties 100% Trebbiano di Lugana

Alcohol 12.5%

Format 75 cl

Awards / Ratings James Suckling (2021) 90/100 Punkte

### OLIVINI

Where others spend their holidays, the Olivini Winery is at home. The winery is located near Desenzano and cultivates some of the most beautiful hillsides at the southern tip of Lake Garda. The Olivini family has owned vineyards for many generations, but used to sell their wines openly to other wineries. About 10 years ago, together with the oenologist Anntonio Crescini, they began to develop the wines themselves and market them under their own name. The winery is run by the siblings Giovanni, Giorgio and Giordana Olivini, who are passionately promoting the autochthonous grape variety Turbiano, also known as Trebbiano Lugana.