



CA' DEL SETTE®
— GOURMET FOOD & BEVERAGE —

LUGANA DOC

CA' DEL SETTE® LINE



This white wine is produced between Veneto and Lombardy, precisely in the provinces of Verona and Brescia, and takes its name from the village of Lugana, a small hamlet in the municipality of Sirmione, south of Lake Garda.

This is the area that has always had a vocation for vine-growing, a wide area of fertile plains whose particular soil, together with the breezes of Lake Garda, now makes it possible to produce a wine with a rich aroma and a unique taste.

TYPE: Lugana D.O.C.

GRAPE VARIETY: Trebbiano di Lugana, Incrocio Manzoni.

AREA OF PRODUCTION: Province of Verona and Brescia.

SOIL TYPE: Clayey.

CHARACTERISTICS: Light yellow colour with greenish highlights. With a full nose ranging from the mineral note of wet stone, to white wild flowers and linden, maturing into hints of apricot and white fruits. Perception of ripe exotic fruits, such as mango and papaya, notes of honey and hints of dried fruit. Savoury on the palate, incredibly fresh and well balanced.

FOOD PAIRINGS: This is an extremely versatile wine, which goes well with many food pairings: from aperitifs to appetizers, from fish-based first courses to delicate meat and soft cheeses.

SERVING TEMPERATURE: 8 - 10°C

ALCOHOL CONTENT: 12,5%vol

CODICE EAN 13 bt. 0,75 L: BT 8050148521747 / BOX x 6 BT 8050148521754



Seven House S.r.l.

Via San Brizio, 44 - 37032 Monteforte d'Alpone (VR)

Email: caedelsettegourmet@gmail.it - www.7house.it - Tel. +39 3442418030

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