



BERTANI®

VITIVINICOLTORI DAL 1857

Le Quaiare

Lugana Doc

Denominazione di Origine Controllata

In-depth knowledge of the grape variety, the selection of the oldest vineyards and constant research on production methods, have made us aware of the high potential and value that distinguish the Trebbiano di Lugana. Thanks to the pruning criteria, thinning, bunch selection and late harvest, Le Quaiare reveals the most authentic character of the Lugana area.

Grape varieties and vineyards: 100% Trebbiano di Lugana. The vines are vertical-trellised with a planting density of 5000 vines/ha.

Production area: The grapes come from the gentle slopes that sweep down to Lake Garda, with calcareous clay soils.

Vinification: The harvest is done in mid-September. The grapes are gently crushed and fermentation takes place in steel tanks at a temperature of 14° to 16°C.

Ageing: In steel containers on the lees at the end of fermentation for at least three months, with periodic stirring of the settled lees.

Tasting notes: A straw-yellow colour with greenish highlights. On the nose fruity overtones of pear, peach and apricot and floral notes. Good follow-through on the palate, with good balance between tanginess and acidity.

Food pairings: It is a clear and crystalline wine that goes well with light and delicate fish dishes.

