



Lugarara

Gavi Docg del Comune di Gavi

The most modern version of La Giustiniana wines. Easy to pair, it is complex and easy to drink and persists on your palate for long.



PRODUCTION AREA

La Giustiniana estate in Rovereto di Gavi, Piedmont

SOIL

Pliocene grey limestone with loose sand.

GRAPES

100% Cortese Guyot trained, 4.000 vines per hectar

HARVEST

Manual and by machine in the first week of September. Average yield of 9 tons per hectare

VINIFICATION

Soft pressing, fermentation with temperature control; after at least 3 months of aging on the finelees, the wine is bottled in the spring

COLOR

straw yellow with light green hues.

AROMA

light, lingering, with fresh and fruity notes

TASTE

fresh, with an almond aftertaste

PAIRINGS

appetizers, shellfish and fish main courses. It is also ideal for fried foods and mushrooms. Serve at 10-12°.