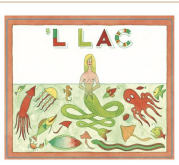
AZIENDA AGRICOLA 'LLAC · ITALY

Lugana, 2025

Lugana DOC, South of Lake Garda, Veneto

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Turbiana	13.5%	2025 · 750 ml

STILL



LABEL

Tasting notes

Appearance: Light straw yellow with green reflections. Nose: Citrus, green/yellow apple, white flowers, light almond notes. Palate: Fresh, medium-bodied, juicy; apple and citrus with mineral notes. Finish: Clean, persistent, lightly mineral and almond-toned.

About the wine

Hand-picked Turbiana is destemmed, gently pressed, settled naturally and fermented cool in stainless steel. 'LLAC is the Piona family's return to Lugana in 2010, with vineyards near Lake Garda's southern shore on dense clay and morainic hills. Turbiana is the local name of the grape long known as Trebbiano di Lugana.

Winemaking

MATURATION	Aged on fine lees until bottling.

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	To 2028 - Can develop for several years under good storage
FOOD PAIRING	· Grilled fish, seafood, shellfish, light pasta, risotto, vegetables, fresh or soft cheese. · Avoid: Heavy red-meat dishes, very sweet sauces, heavily smoked foods, very spicy dishes.

Say it: Lugana: loo-GAH-nah