

MASI

MASI LUNATIO

LUGANA DOC

One of the classics of the great Veronese tradition, made by Masi in a contemporary style.

Masi Lunatio Lugana is a fruity wine, very drinkable and fresh tasting. It's made with traditional Trebbiano grapes from organically cultivated vineyards in the historic Lugana production area, which extends over softly rolling hills south of Lake Garda, spanning the provinces of Verona and Brescia.

THE "VERONA CLASSICS" RANGE ALSO INCLUDES BONACOSTA VALPOLICELLA CLASSICO, FRESCARIPA BARDOLINO CLASSICO AND LEVARIE SOAVE CLASSICO

GRAPE VARIETIES

Trebbiano di Lugana (Turbiana) 100%.

TASTING NOTES

Look: pale straw yellow.

Nose: intense nose with hits of pineapple and citrus fruits.

Palate: tropical and citrus notes, lively acidity, dry and slightly grassy finish.

FOOD PAIRING

Ideal as an aperitif, perfect with antipasti and light fish dishes.

SERVING TEMPERATURE: 8° C
ALCOHOLIC CONTENT: 12,5% vol.
STORAGE LIFE: 2 years



Masi Lunatio: vineyards on gentle slopes at the foot of Lake Garda. Cultivation practices are ruled by the cycles of the moon, following Nature. Organic wine.

