

LUGANA PDO



COUNTRY
ITALIA



CATEGORY
WINE

Registration date: 18 / 09 / 1973

DESCRIPTION

The Lugana PDO is reserved for the following typologies of wine: White, Spumante and Late Harvest.

PRODUCTION AREA

The production area of Lugana PDO is within the entire territory of the municipalities of Desenzano del Garda, Lonato del Garda, Pozzolengo and Sirmione in the Province of Brescia in the Lombardy region, and in the municipality of Peschiera del Garda in the Province of Verona in the Veneto region.

BLENDS

White (incl. Superiore, Riserva), Spumante, Late Harvest: min. 90% Trebbiano di Soave (locally known as Turbiana or Trebbiano di Lugana), pure or with the addition of non-aromatic grape berries similar in colour and originating from other grape varieties suitable for cultivation in the concerned area, max. 10%.

DESCRIPTION OF PRODUCT TYPOLOGIES

Lugana PDO Bianco is straw-yellow in colour with highlights ranging from green to golden, depending on how aged the wine is; the nose is fresh with vegetal and white fruity notes; it is harmonious, warm and smooth on the palate. It can display Superiore and Riserva on the label. Lugana PDO Superiore must have undergone an aging and maturing period of at least 12 months, commencing October 1st of the year in which the grapes were produced. Lugana PDO Riserva must have been aged

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and matured for a minimum of 24 months at which a least 6 months in bottles, commencing October 1st of the year in which the grapes were produced. Lugana PDO Spumante has a straw-yellow colour, varying in intensity and with possible golden highlights, and a fine and persistent perlage; the nose is fragrant, with fruity notes when the wine is made effervescent with the "Charmat" method and a bursting fine bouquet when the "Classico" method of fermentation in bottles is used; it is fresh, sapid, fine and harmonious on the palate. Lugana PDO Vendemmia Tardiva has a golden yellow colour, tending towards amber with aging; the nose is intense and pleasing, with persistent aromas of honey, mature yellow fruit and dried apricot and peach; it is harmonious and velvety on the palate, with good body and possible hints of wood. Lugana PDO Vendemmia Tardiva wine must have undergone an aging and/or maturing period of at least 12 months, commencing October 1st of the year in which the grapes were produced.

ADDITIONAL SPECIFICATIONS

The Lugana PDO designation can be followed by Vigna (Vineyard) with the relative toponym. Inter-regional PDOs: Lugana PDO wines are produced with the same characteristics in the Province of Brescia in the Lombardy region, and in the Province of Verona in the Veneto region.

REFERENCE BODY



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INSPECTION BODY



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ECONOMIC INDICATORS



PRODUCERS 506
BOTTLING COS. 116



PRODUCTION (HL)
85,836



TURNOVER (MLN €)
34.3

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SURFACE (HA)
1,474



ITALIAN GEOGRAPHICAL INDICATIONS OPEN DATA MULTIMEDIA PLATFORM



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