

MASI

BELDOSSO

LUGANA DOC

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

Beldosso Lugana is a white wine with great character and structure, the result of significant ageing in oak casks. 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.

GRAPE VARIETIES

Trebbiano di Lugana (Turbiana) 100%.

TASTING NOTES

Look: deep golden yellow.

Nose: attractive notes of passion fruit and citrus with hints of vanilla.

Palate: intense and full bodied, lively acidity, attractive almondy finish.

FOOD PAIRING

Ideal as an aperitif wine, excellent with fish and seafood, risottos, white meat, and pasta with light sauces. Perfect with pizza.

SERVING TEMPERATURE: 8° C
ALCOHOLIC CONTENT: 13% vol.
STORAGE LIFE: 2 years



Produced with Trebbiano di Lugana grapes cultivated on the gentle slopes at the heart of the denomination. Minerally wine with very approachable personality. Organic.

