



Lugana Doc

Appellation: *Riviera del Garda Classico Valtènesi DOC*

Vintage: 2024

Vinification: *Stainless Steel*

Alcohol: 12,50 %

Pieces Number: 14 000

Format: 0.75 lt

Grapes blend: *100% Trebbiano di Lugana (Turbiana)*

Vineyard ages: *About 20 years grapevine*

Soil composition: *Soil is mostly clay with the addition of glacial sediments*

Exposure: *North-East / South-West*

Geographical production area: *We select the grapes for this wine from all our vineyards in the south area of the Lugana DOC, perfectly exposed east/west with constant ventilation which allows a complete ripening of the bunch.*

Branching: *Guyot trellis-training, Simonit pruning method. From 5 to 8 buds for each rod.*

Average Ageing: *110 qli/Ha*

Potential Ageing: *6 years*

Season 2024: *As it happens now, year after year since 2020, the winter of 2024 has been characterized by mild temperatures. The beginning of the sprouting has occurred regularly in line with seasonal rhythms, with abundant rains compared to previous years. The summer period has given us a favorable climate, with good water presence thanks to the unusual rainfall of the months of July and August. This presence of rain also characterized the harvest phase, certainly imprinting unique characteristics to the vintage, such as the persistence of the sensation of acidity.*

Harvest: *15th SEPTEMBER TO 23rd SEPTEMBER*

Vinification: *The selected grapes, once in the winery, are destemmed and put directly into the press. After a soft pressing, the must is kept at 10°C and left to clarify naturally through static decantation. The limpid is then taken and fermented at a controlled temperature using selected yeasts. Once obtained, the wine is left to mature for about 4 months in stainless steel tanks, then left to refine in the bottle.*

Sensory analysis: *Straw yellow color with greenish highlights. On the nose expresses floral and fruity notes including white pulp fruit with a small hint of citrus and white flowers. The taste is fresh with a distinct mineral note and a slightly citrus finish.*

Food pairing: *Perfect as an aperitif, it goes well with grilled or stewed fish dishes, especially lake fish such as pike and whitefish. Also excellent paired with pasta dishes with delicate fish sauces.*