



## Lugana Doc

**Appellation:** *DOC Lugana*

**Vintage:** *2025*

**Vinification:** *Stainless Steel*

**Alcohol:** *12,50 %*

**Pieces Number:** *80 000*

**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 2025:** *The winter of the 2025 season led to a slightly delayed start to vegetative growth compared to 2024, though still earlier than the historical average. Vine development progressed in good balance, supported by a spring that was far from dry. Adequate water availability accelerated ripening, bringing the grapes to veraison as early as the final days of July. The last days of August proved crucial, with rainfall and unusually high humidity levels recorded. These conditions promoted further ripening and resulted in a better alignment among the different varieties. The first Lugana cluster was harvested on August 27; after a pause of about seven days, the main harvest began and concluded with the picking of the last Groppello cluster on September 20—an exceptionally early harvest*

**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.*