



Lugana Doc Vigna Fenil Boi

Appellation: *DOC Lugana*

Vintage: 2024

Vinification: *Stainless Steel*

Alcohol: 13 %

Pieces Number: 26 000

Format: 0.75 lt – 1.5 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: *The grapes for this wine are selected from a small area located in the highest DOC Lugana zone in “Località Fenil Boi”. This area is located in the heart of the morainic amphitheater that surrounds the southern part of Lake Garda, its altitude allows for an excellent day/night temperature range which, combined with constant ventilation, allows a complete maturation of the aromas and of all the noble components of the bunch.*

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

Average Ageing: *90 qli/Ha*

Potential Ageing: *10 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: *25th SEPTEMBER TO 27rd SEPTEMBER*

Vinification: *The selected grapes, once in the winery, are destemmed and put directly into the press. Pressing process is done through the use of dry ice which allows optimal pressing in the absence of oxygen, preserving the noble and unique components of the terroir and Lugana. After this cryo-maceration, the grapes undergo a soft pressing. The must is kept at 10 C° and allowed to clarify naturally by static settling. Then the limpid is drawn off and fermented at a controlled temperature using specific yeasts. Once obtained, the wine is left to mature for about 6 months in stainless steel tanks, cadenced by constant batonnage, and then left to refine in the bottle.*

Sensory analysis: *Straw yellow color with golden highlights. On the nose it is exuberant, expressing the typical ripe aromas of Lugana among which the yellow pulp fruit stands out with a note of cedar and acacia honey. On the palate it is soft, rich and dynamic with a distinct mineral note and a long and complex finish.*

Food pairing: *It is particularly good with lake and sea fish, as well as with a delicate risottos. Also suitable for dishes richer in flavor such as game and medium-aged cheeses.*