



## Vigna Fenil Boi

**Appellation:** DOC Lugana

**Vintage:** 2025

**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 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 Gropello cluster on September 20—an exceptionally early harvest

**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.