



© BresciaToday From left: Dario, Matteo, Marco and Andrea Turina

Turina, 100 Harvests and Three Awards for a Year to Remember

Three major accolades for the Garda-based winery: Tre Bicchieri, Trofeo Molmenti and Gran Priorato del Lugana

Moniga del Garda: Awards for Chiaretto and Lugana, Turina family celebrates its 100th harvest

One hundred harvests, one hundred vinifications, a story steeped in land and tradition. The Turina winery of Moniga del Garda celebrates a historic milestone: a century of work among the vineyards of Valtenesi and Lugana, marked by an extraordinary year that brought two prestigious awards—the Molmenti Trophy for the Valtenesi Fontanamora 2024 and the Gran Priorato del Lugana for Lugana Fenil Boi. Adding to a memorable season is the Fontanamora 2023, which last year won the Tre Bicchieri from Gambero Rosso, a seal of excellence for the Chiaretto that has always been the beating heart of this family business.

A Family Story

The Turina saga began in the late 19th century, when great-great-grandfather Angelo Turina, originally from Salò, arrived in Moniga as a sharecropper for Senator Pompeo Molmenti—the man who, in 1896, codified modern Chiaretto, the rosé wine that made Valtenesi famous. This was the beginning of an unbreakable bond with the land and wine.

In the 1920s, Angelo's son Luigi began cultivating his own vineyards, transporting demijohns of wine on a horse-drawn cart to supply local taverns, spreading the flavors of Valtenesi beyond the borders of Brescia.

The true turning point came in 1946, a year of abundance when the grapes of brothers Gaudenzio and Angelo Turina went unsold to the large wineries. Barely in their twenties, they took the leap: renting concrete tanks from local farmers and starting to vinify on their own. This marked the birth of the company as it is known today—an adventure of independent winemakers that soon led to the opening of the first winery on Via Magenta, in the heart of Moniga. In the 1960s, Turina wine began to be bottled (the first Chiaretto was in 1959), and in the 1970s the business moved to its current location, just outside the town along the SP 572. Here, in 2020, the winery was completely renovated, becoming a symbol of a tradition evolving without losing its roots.



Barrels of Setamora, a 'reserve' rosé that also undergoes aging in barrique

The Fourth Generation: Matteo, Andrea and Marco

Today, the winery is run by the fourth generation: cousins Matteo, Andrea and Marco Turina, young oenologists embodying the passion and expertise passed down by their ancestors.

“Our story is that of a farming family that has always had its hands in the soil,” says Matteo, standing before a historic vineyard planted 50 years ago by his grandfather Romano. “This vineyard is our pride: a small plot that represents continuity between past and present. It was planted when my grandfather moved here, when this was still a dirt road, and it still produces our Groppello—the soul of Chiaretto.”

For the Turina family, the winery is not just a business but a custodian of an entire winemaking culture. To enhance a territory means telling its stories. “Groppello, a delicate native grape of Valtenesi, is the symbol of our land. For over a century we have cultivated it with care, and today, with our 150,000 bottles a year, we bring the unique flavor of this corner of Garda to the world.”

Chiaretto and Lugana: Old and new loves

“We’ve been Chiaretto producers for generations,” the Turinas emphasize. Chiaretto is their calling card, a wine they have been making since the 1950s and now available in three versions: the traditional Chiaretto di Moniga, the award-winning Valtenesi Fontanamora, and the sophisticated Setamora, a “reserve” rosé aged in barrique.

“Our approach is precision viticulture: every choice, from topping to leaf removal, is designed to highlight the wine’s aromatic profile.” Fontanamora, in particular, comes from a vineyard in Balosse, a reclaimed marshland whose unique dark soil composition is rare in Valtenesi. The blend—Groppello (60%), Sangiovese, Barbera, and Marzemino—is vinified exclusively in steel to preserve its purity.

But time brings new passions and opportunities. Alongside Chiaretto, the family has also embraced Lugana. The award-winning Lugana Fenil Boi, recipient of the Gran Priorato, comes from a vineyard purchased in the early 2000s on one of the denomination's highest hills: 10 hectares owned and cultivated directly by the family.

"The moraine soil with a touch of clay enhances the freshness and savoriness of the Turbiana grape," they explain. "Being Lugana producers for us means carrying on a project started by our parents, with the same dedication we give to Chiaretto."

A future rooted in the soil

With 23 hectares of vineyards, a modern winery, and production ranging between Valtenesi and Lugana, the Turina winery is living proof that tradition and innovation can coexist. Yet one thing has never changed in a hundred harvests: the willingness to get their hands dirty. From Luigi's horses to Gaudenzio and Angelo's concrete tanks, from the first bottles to precision viticulture, each generation has brought new technologies and skills, but always with their hands in the soil.

Because here, winemaking is above all a family gesture—a living heritage renewed between roots and vines.

And as the fourth generation celebrates its milestones, the fifth is already arriving: with recent births came the first baby girls in the Turina family, after four generations of men. The story is ready to continue, with new hands but the same love for the land.