



The Turina Farm in **Moniga del Garda** celebrates a remarkable milestone: its hundredth harvest and winemaking. This important anniversary coincides with a period of great success for the winery, which has recently received prestigious awards, consolidating its position among the leading wine producers in the Lake Garda area.

This hundredth harvest has been enriched by two important local awards. The **Trofeo Molmenti**, dedicated to Senator Pompeo Molmenti, creator of Chiaretto di Moniga in 1896, was awarded during Valtenesi in Rosa, the leading event for Garda's rosé wines. The award went to the Valtenesi Fontanamora 2024. At the same time, the **Gran Priorato del Lugana**, which since 1980 has selected the best Lugana of the year, awarded the Lugana Fenil Boi Turina. In addition, the prestigious Tre Bicchieri Gambero Rosso recognition was granted to the Fontanamora 2023, a Valtenesi Chiaretto made from groppello, marzemino, sangiovese and barbera grapes.

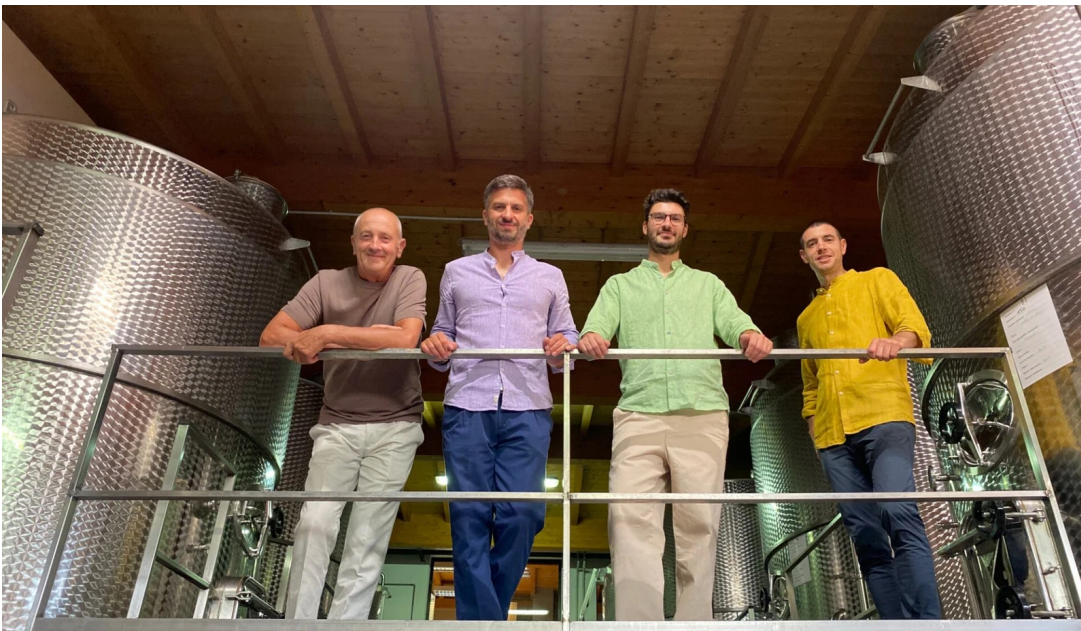


A Journey of four generations

The history of the Turina family in the world of wine spans four generations. It began in the late 19th century, when in 1896 great-grandfather Angelo Turina moved to Moniga from Salò to work as a sharecropper for Senator Molmenti, a key figure in the definition of modern Chiaretto. In the 1920s, Luigi Turina started cultivating vineyards on his own, supplying local taverns and helping spread the flavors of Valtenesi.

A turning point came in 1946: after their grapes were rejected by the big wineries, brothers Gaudenzio and Angelo Turina were pushed to vinify independently, renting cement tanks. This marked the beginning of their activity as independent winemakers, with the opening of their first cellar in Via Magenta, Moniga. At first, the wine was sold in bulk, and only in the early 1960s did bottling begin. By the mid-1970s, the company moved from Moniga's historic center to the hinterland. Toward the late 1980s, sons Luigi, Paolo and Dario introduced winemaking innovations, leading to the first victory of the Trofeo Molmenti in 1996.

The fourth generation and the bond with the territory



Today, the winery is run by the fourth generation, cousins Matteo, Andrea and Marco Turina. They emphasize the importance of preserving and enhancing the territory by passing on the knowledge required to protect delicate cultivars such as groppello, the native Valtenesi grape that for over a century has been at the heart of the rosé wines symbolizing this land. The family proudly celebrates reaching the milestone of one hundred harvests and vinifications.

The estate covers about 23 hectares: 13 in Valtenesi and 10 in Lugana. The modern winery, renovated in 2020, overlooks the Provincial Road 572, producing around 150,000 bottles a year. Long-time “Chiaretto specialists,” the Turina family has been labeling their rosé wines as Chiaretto since the 1950s and is one of the few wineries to offer three versions of Valtenesi rosé: the traditional Chiaretto di Moniga, the award-winning Valtenesi Fontanamora (named after a vineyard in the Balosse area of Moniga), and the Setamora, a “reserve” aged also in barrique. The grapes used are groppello, barbera, sangiovese and marzemino, with variations in method, technique and proportions.

The Turina cousins reaffirm their long tradition with Chiaretto, dedicating their best grapes to rosé production for over 70 years, refining shades of pink through precision viticulture. The family also cultivates 10 hectares in Lugana, a significant investment by their parents, with vineyards directly managed. Their range includes two versions of Lugana: the “classic” and Fenil Boi, from the top of one of the highest hills in the Lugana DOC. Purchased in the early 2000s, the Fenil Boi vineyard features morainic soil with a small presence of clay, enhancing the freshness and saline acidity of the turbiana grape.