



MONTONALE

MONTUNAL LUGANA DOC 2018

This Lugana is made from the selection of the best bunches of Turbiana and takes its name from our vineyards near the small village of Montonale, called Montunal in the local dialect. It is the authentic expression of the native grape variety, which shows here all its uniqueness and personality.



Grape variety: 100% Turbiana, hand harvested to ensure gentle handling.

Vineyards: careful selection of the most suitable grapes for the production of this wine in our vineyards located in the small village of Montonale; thanks to the excellent sunlight exposure and the good ventilation, the grapes can reach a perfect ripeness.

Soils: clay soils with high limestone content and rich in minerals.

Vine training system: guyot, 5/6 buds per vine.

Season in the field: late departure, but regular flushing and very positive flowering. The generous spring rains have sometimes weakened the setting; this water availability, however, allowed a good development of the vines and contrasted the progressive water scarcity during the summer months. The manual defoliation in the cluster band has preserved the bunches' health. Despite the high temperatures at the end of summer, the harvest began 2 weeks later, with respect to 2017. The harvest, carried out by hand in beans, began at the end of September and ended in mid-October.

Yield: 10,000 kg per hectare.

Winemaking: the bunches are manually selected and cooled before the pressing in order to preserve the aromatic precursors. A soft pressing takes place in anaerobic conditions (with the absence of oxygen) to avoid the oxidation of the aromatic compounds. Only the free-run juice obtained at very gentle pressure is used for the production of this wine; the must clarification is done by natural settling. Fermentation occurs for about 10 days in stainless steel tanks at controlled temperature. The wine is aged on its fine lees for at least 6 months with constant lees stirring and it benefits of a short bottle ageing before release.

Tasting notes: an intense pale yellow colour with brilliant hues, on the nose it offers floral and fruity scents, dominated by aromas of white peach and lemon zest, with balsamic hints of thyme and sage and an intriguing mineral impression of wet stones that is so typical in Lugana wines possessing a strong personality. The palate boasts a perfect balance between freshness and concentration with a nice mineral flavour adding elegance and persistence.

Alcohol: 13,5 % Vol.

Food pairings: ideal as aperitif, it is perfectly matched with roast, grilled and boiled fish, above all with lake fish, as trout, perch and whitefish. Try it with "aringhe alla gardesana", the local way to cook the typical herring of Lake Garda!