



MONTONALE

MONTUNAL LUGANA DOC 2020

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: the fresh and dry spring allowed an early sprouting, which was later delayed because of the abundant precipitation of July. The rest of summer was favourable, with no heat spike. With these premises, freshness and pleasantness are the leitmotif of this vintage. The harvest, carried out by hand in boxes in two different passages, began on the 10th of September and ended on the 20th of 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 pulp fruits, a hint of tropical fruits, and broom, 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!

