



# MONTONALE

## MONTUNAL 2023

### LUGANA DOC



*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:** Bud break started with a slight delay due to the lower temperatures in April and May. Despite the hailstorm on April 25th, which reduced the load of shoots on the plant, the season continued regularly until the further hailstorm on July 24th, which caused a further quantitative loss. The summer did not show any peaks of heat and the bunches ripened optimally until harvesting, which began in mid-September and ended in the very first days 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:** bright color, pale straw yellow with greenish reflections. The nose expresses floral and fruity notes dominated by aromas of white pulp fruit, citrus, a hint of tropical fruit and broom, with balsamic notes of thyme and intriguing mineral hints of damp stone. In the mouth it reveals a perfect balance between freshness and structure, with a pleasant mineral flavor that gives depth and persistence to the finish.

**Alcohol:** 13,5 % Vol.

**Food pairings:** ideal as aperitif, it goes well with baked, grilled or boiled fish dishes, in particular preparations based on lake fish such as trout, perch and whitefish. Try it with Gardesana-style herring, a traditional local dish.