



MONTONALE

MONTUNAL 2025

LUGANA DOC

Montunal is made from a selection of the finest Turbiana grapes and takes its name from the village where the winery and vineyards are located, Montonale, or Montunal in the local dialect. It is the authentic expression of this native grape variety, which reveals its full personality in this white wine.



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 growing season was marked by a mild winter, without extreme cold, followed by an early spring that led to earlier budbreak. In April, temperatures dropped, in line with seasonal averages. The summer was marked by high temperatures, though these were tempered by intermittent rains in July, which helped maintain a good vegetative balance in the vines. September, which was mild and rainy, coincided with a harvest that was slightly earlier than average, while ensuring excellent phenolic ripeness of the grapes.

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 prevent oxidation of the noble components of the grapes. Only the free-run juice, obtained at very low and gentle pressures, 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 matures on its fine lees for at least 6 months with constant *bâtonnage* (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. On the palate, it reveals a perfect balance between freshness and structure, with a pleasant mineral flavor that gives depth and persistence to the finish.

Alcohol: 12,5 % Vol.

Food pairings: ideal as aperitif, it pairs 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.