



MONTONALE

PRIMESSENZA

LUGANA DOC
METODO CLASSICO 2019



The grapes used for this classic method vintage wine come from the Turbiana vines grown on fresh and clayey soils. The name chosen for the Montonale sparkling wine underlines both the harvest time (the grapes are the first to be picked) and the choice of using for its base wines only the first pressing: the free-run must, the essence of the grape.

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

Vineyards: accurate 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.

Yield: 10,000 kg per hectare.

Season in the field: the cold and rainy spring allowed a delay in the beginning of the ripening of the grapes, thus reaching phenological ripening in an optimal period and best preserving all the aromatic precursors. This is also reflected in a marked balance between acidity and alcohol. The harvest, carried out by hand in boxes, began at the end of September and ended in mid-October.

Winemaking process: the bunches are early harvested, 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 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 is aged on its fine lees for at least 6 months with constant lees stirring. In the springtime, the wine is bottled and a second fermentation starts inside the bottle at a controlled temperature of 12°C. After the re-fermentation, the pressure reaches 6 bar and the wine remains in the bottle for at least 30 months. After disgorging, the wine is aged for about 3 months before release.

Tasting notes: Straw yellow color with lively reflections. The nose reveals memories of luminous scents: white flowers, aromas of yellow peach, candied lemon zest, light balsamic notes of resin and beeswax and hints of yeast. The very fine and delicate *perlage* tickles the palate, the sensations of candied peel and nectarine peaches return, giving pulp, together with the creamy richness to give finesse. Surprising is the vibrant freshness that turns into mineral sapidity on the finish.

Alcohol: 12,5 % Vol.

Food pairings: a very versatile wine, it honours tasty antipasti with shellfish and seafood, Italian pasta and risotto, fish dishes and white meat. Try it with “luccio in concia bresciana”, the traditional recipe to prepare the pike of Lake Garda.