LUGANA DOC METODO CLASSICO BRUT



Grape Variety

Trebbiano di Lugana, locally known as Turbiana.

Vineyard

Trained with a simple arch pruning system, with a planting density of 4,000 vines per hectare and an average yield of about 3 kg per vine. Situated on morainic soils to the south of Lake Garda, the vineyard benefits from mineral-rich terrain that contributes to the wine's structure, balance, and finesse.

Harvest

Manual harvest in small crates, usually carried out during the first half of September.

Only the healthiest and most perfectly ripe grape clusters are selected during picking.

Vinification

The grapes are gently pressed to minimize berry breakage.

Only the free-run must — the finest portion obtained from natural draining and very soft pressing — is used.

Fermentation takes place in temperature-controlled stainless-steel tanks with selected yeasts and lasts from 7 to 15 days.

Refinement

The wine rests on its fine lees for at least 4 months before bottling for the secondary fermentation (tirage).

The bottles are then placed in special racks where they mature for a minimum of 24 months at a controlled temperature, followed by disgorgement. Commercial release takes place after an additional 2 months of bottle ageing.

Organoleptic Notes

Bright yellow color with a fine and persistent perlage.

On the nose, the bouquet is complex and captivating, revealing floral notes of magnolia and jasmine alongside hints of white-fleshed and tropical fruits.

Delicate aromas of bakery products typical of the Metodo Classico enrich the olfactory profile.

On the palate, it is full-flavored, fresh with an elegant and refined creamy mousse that enhances the wine's aromatic depth and length on the palate.

Food Pairings

Perfect as an aperitif, it pairs beautifully with fish-based starters, shellfish, and mollusks.

Excellent throughout the meal, especially with seafood or vegetable-based first courses, fresh cheeses, and egg dishes.