

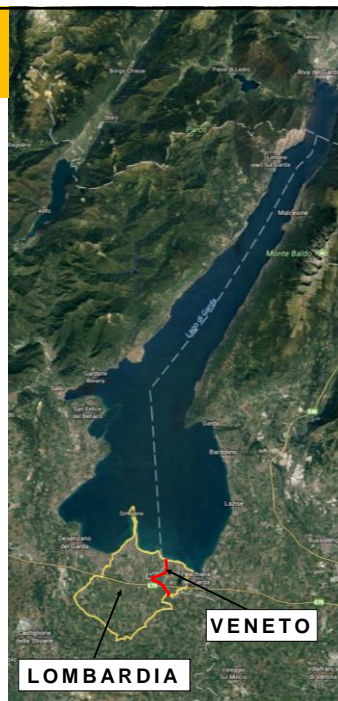
Geography

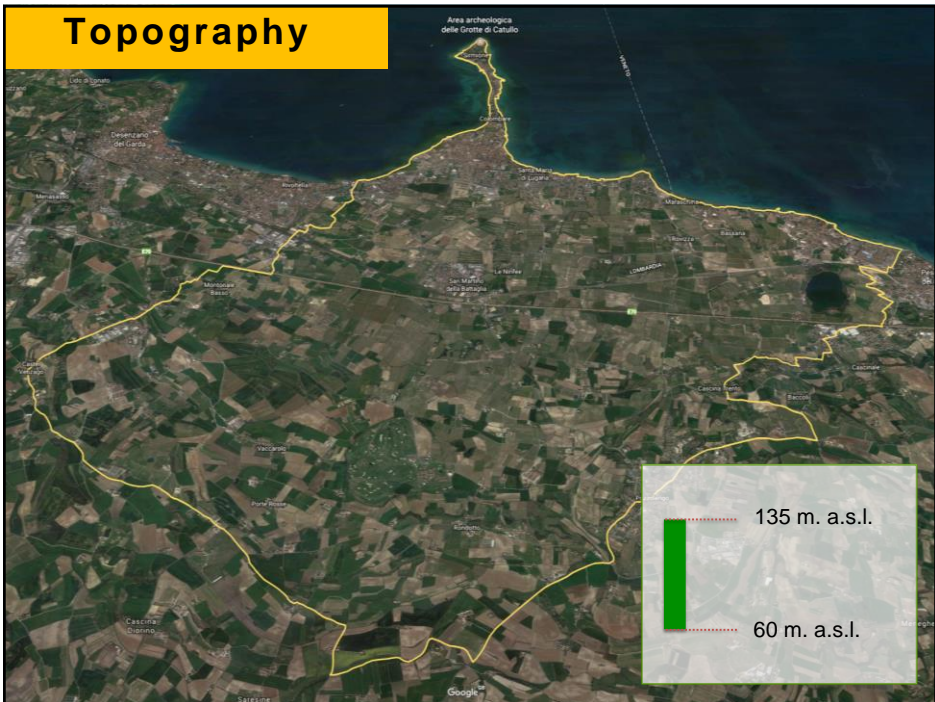
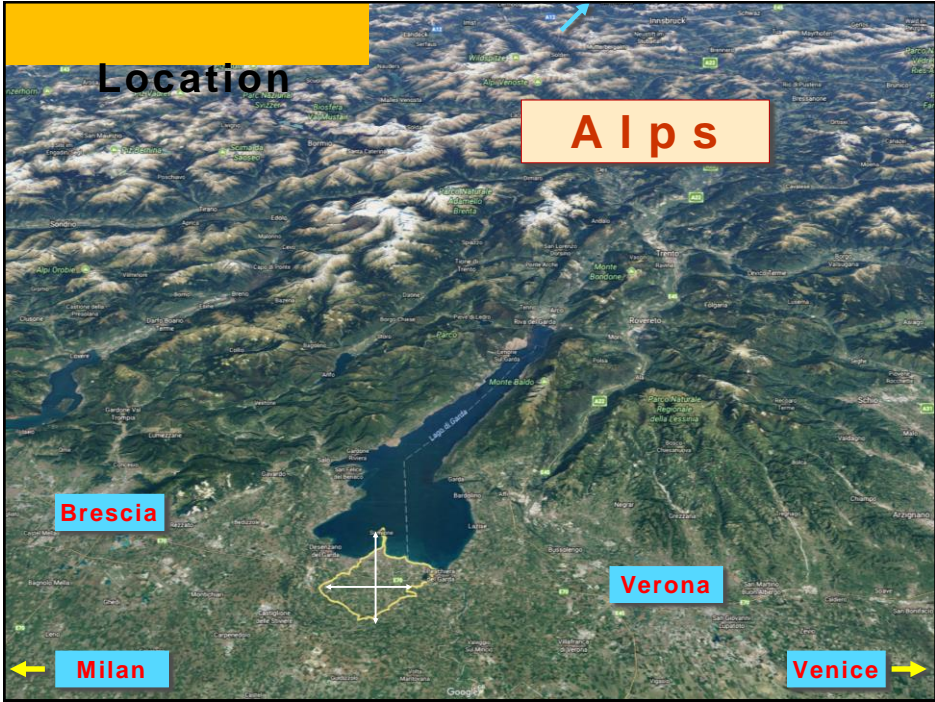
Northern Italy



Geography

- Southern side of Lake Garda
- Inter-regional DOC
 - ✓ Lombardy (Brescia province)
 - ✓ Veneto (Verona province)





Soils

- Stratified clays of morainic origin (*'menadel'*)
- Calcareous, rich in mineral salts
- More sandy inland, hillier part
- Glacial moraine sub-soil
- Terrain not easy to work



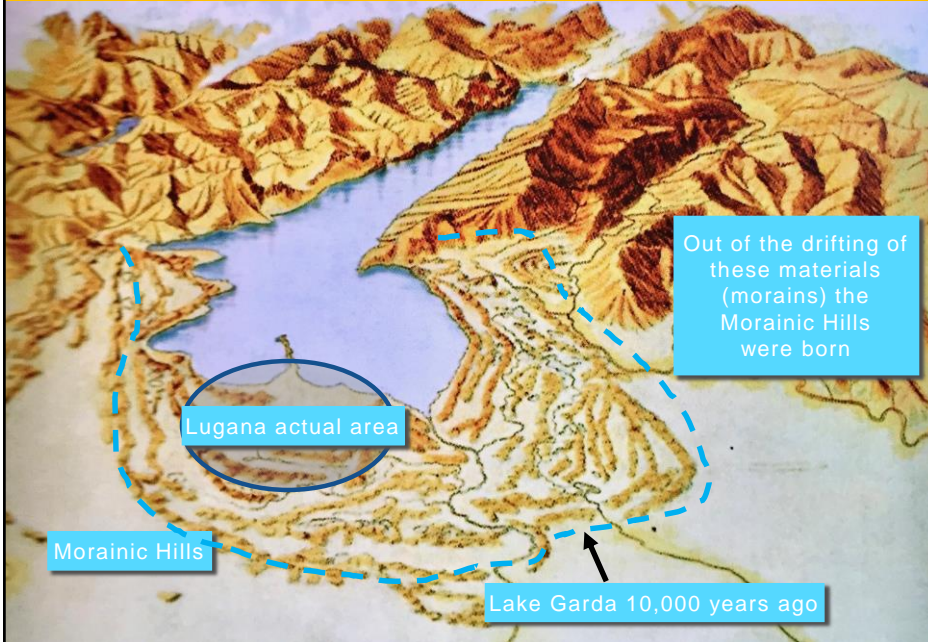
Morainic Origin of Lugana soils



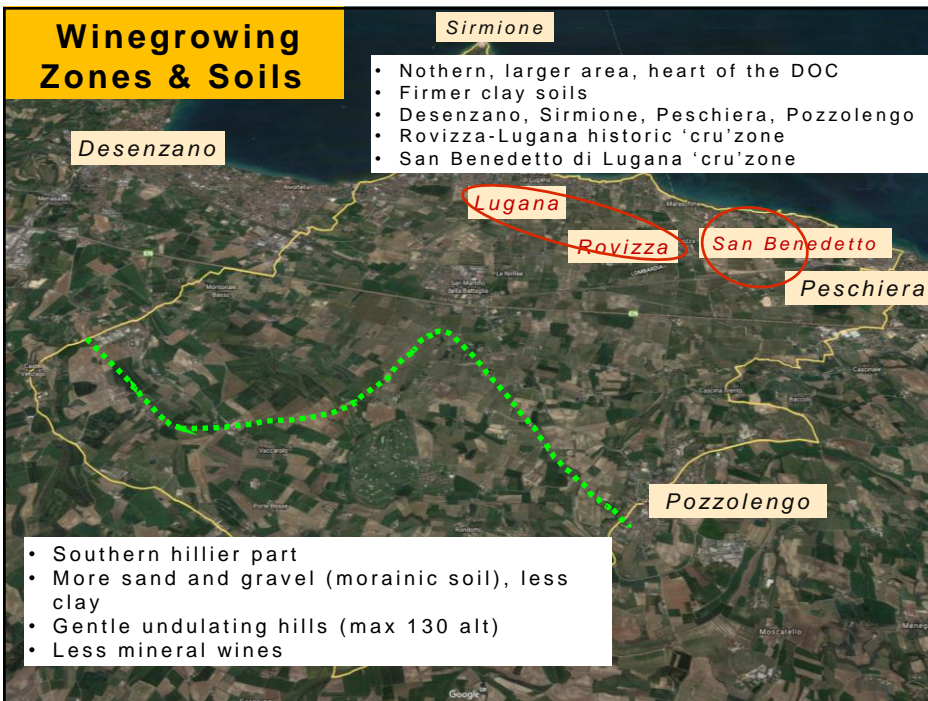
Spreading to the south different materials: rocks, pebbles, gravel and sand

The Glacier during Riss era, 250,000-100,000 years ago

Morainic Origin of Lugana soils



Winegrowing Zones & Soils

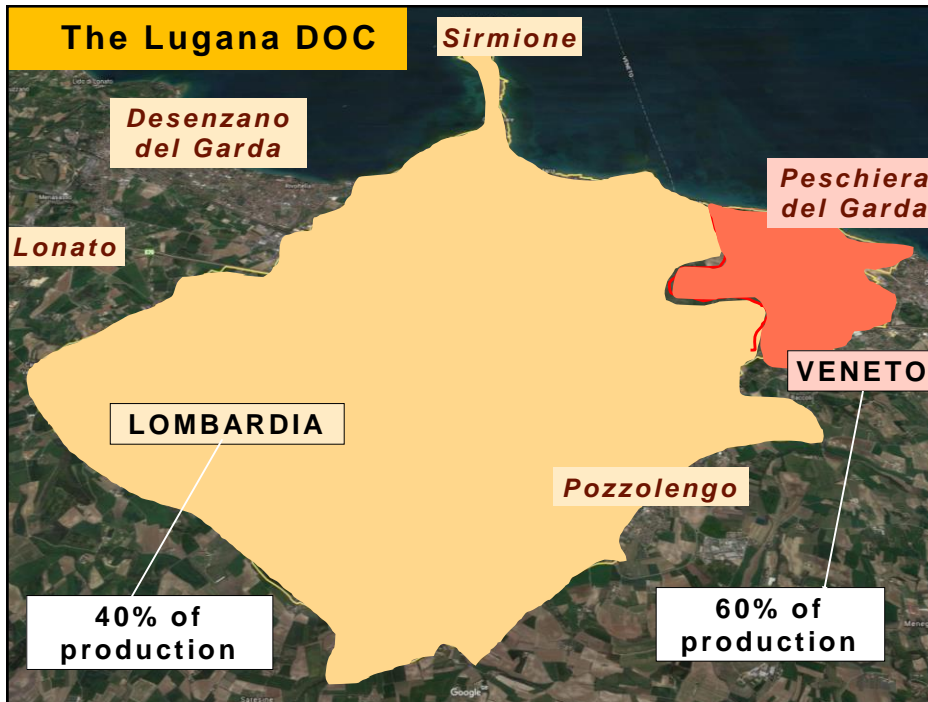


Climate




- Positive influence of the lake breezes
- Mild and fairly constant climate (less hot in summer, less cold in winter)
- Moderate diurnal variation between day and night
- “Climatic cradle” suitable to ripen Turbiana

History

- The name Lugana would appear to derive from the early-medieval word “lucus” (“a wood”). This zone was in fact covered in the past by the Selva Lucana, a dense and marshy forest. It was only thanks to the great agricultural revolution started by the Republic of Venice from the 15th century onwards that the zone began to be reclaimed in order to obtain land to be used for the cultivation of cereal grains
- Vines present since the Bronze Age
- 16th century: *De naturali vinorum historia* (Andrea Bacci)
- Early 20th century: the area was almost entirely cultivated to vines and the white wines already held in high esteem
- 1967 Lugana DOC, was the first to be awarded this status in Lombardy, as well as one of the very first in Italy as a whole



Lugana DOC Facts & Figures (2017)

- 
~200 Grape Growers
>100 Wine Bottlers
- 
~2,000 ha/5,000 ac
- 
~16 mil bottles
>70% exported

Turbiana

Also known as Trebbiano di Lugana

High-quality grape, different than lower quality Trebbianos!

In the 1990s considered genetical identity to Verdicchio (and Trebbiano di Soave) => biotype that over time adapted to the soils/conditions of Lugana (distinctly different wine!)

More recent studies suggest Turbiana is genetically very similar but different than Verdicchio or Trebbiano di Soave

Turbiana

- Less yielding than most Trebbianos
- Late ripening, it preserves high acidity
- Thick skin
- Sensitive to rot, powdery and downy mildews
- Versatile grape (still, late-harvest and sparkling wines)
- Citrus, white flowers, yellow apples, stone fruit, almond
- High acidity, medium to full body, minerality and complexity that increases with bottle age
- Affinity to wood ageing
- Ageing potential



The Wines of Lugana DOC

By law min 90% of Turbiana

Wines are usually 100% Turbiana

5 Styles

Lugana

Lugana Superiore

Lugana Riserva

Lugana Vendemmia Tardiva

Lugana Spumante

Wines of Lugana DOC: Winemaking

Lugana

- Stainless steel
- No maturation
- Released a few months after harvest

Lugana Superiore

- Increasingly more vinified in stainless steel

Lugana Riserva

- “sur lie” maturation
- Mixed maturation regime (stainless steel and/or wood)

