



CONSORZIO TUTELA



Lake Garda





The soil





Turbiana grape





Lugana ageing





elegant white wines



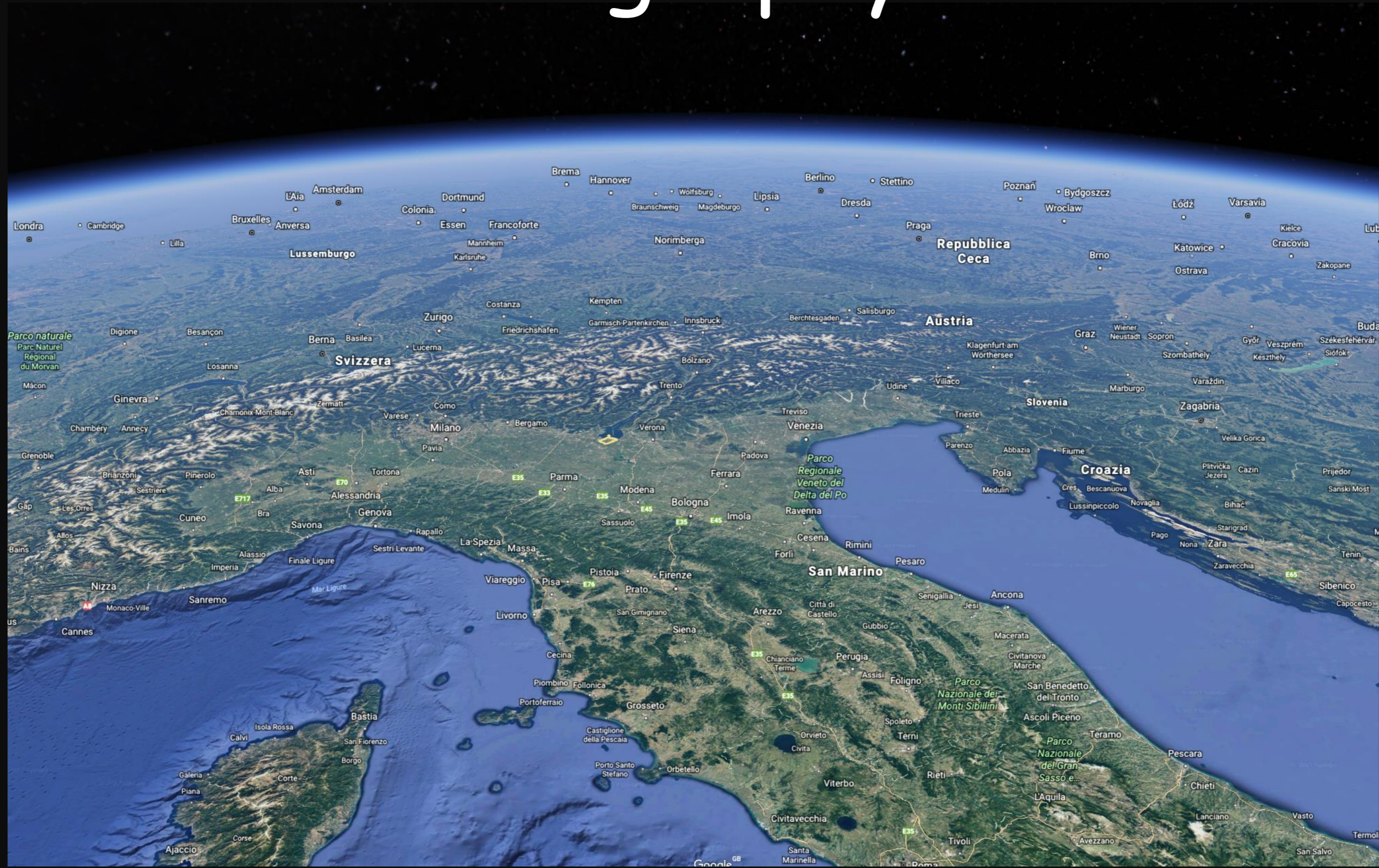
CONSORZIO  
TUTELA  
LUGANA DOC

A JOURNEY  
TO LUGANA





# Geography







München

Innsbruck

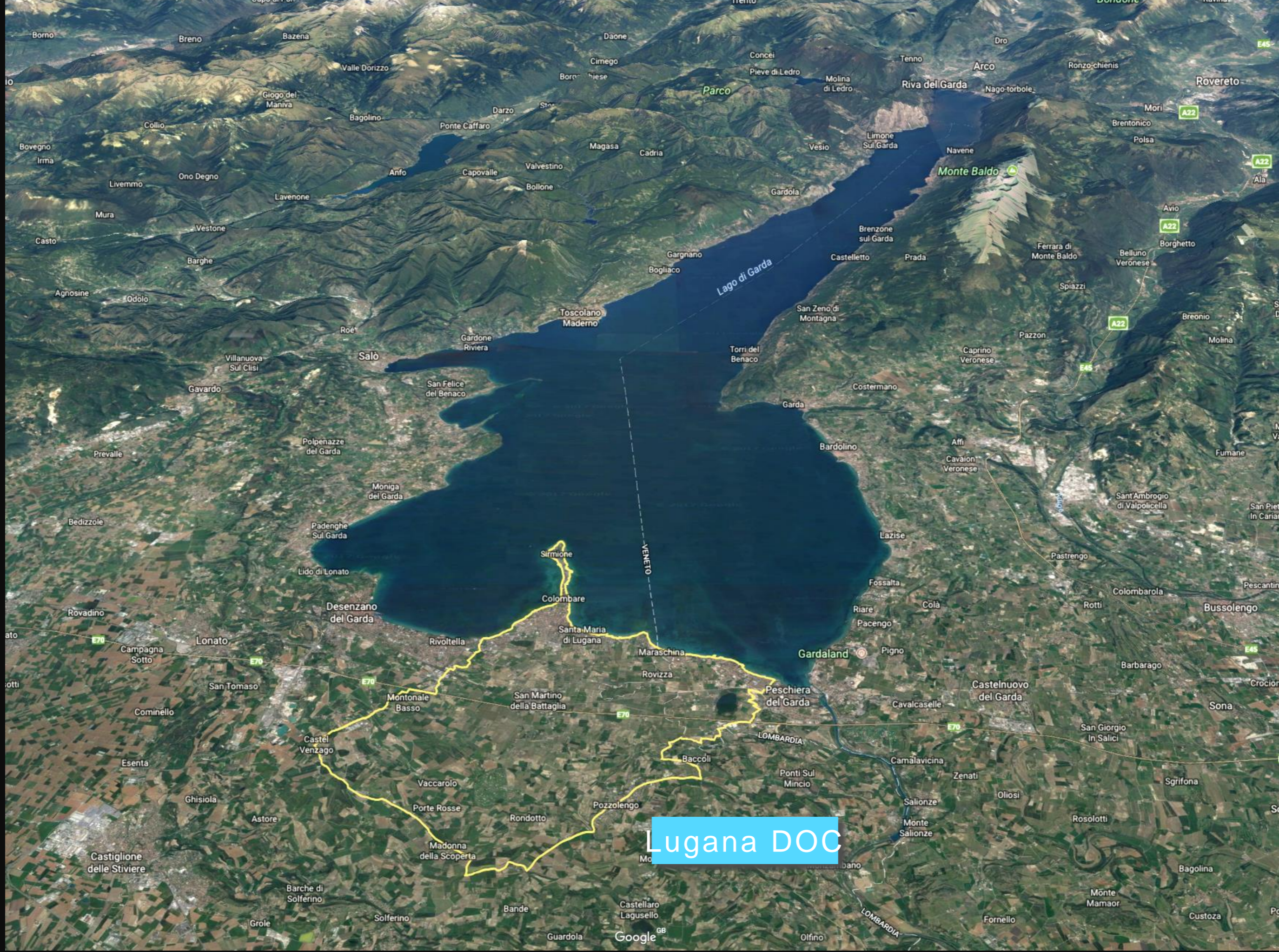
Brescia

Verona

Milan

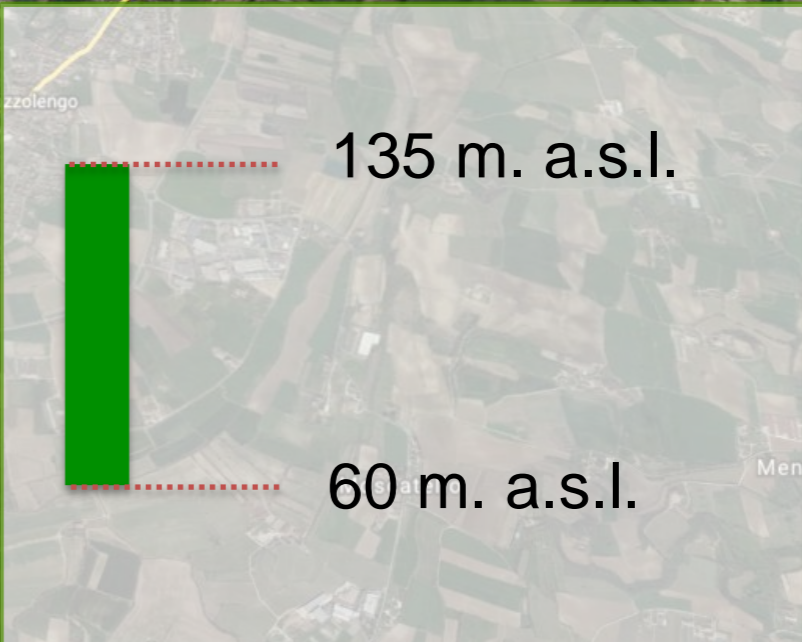
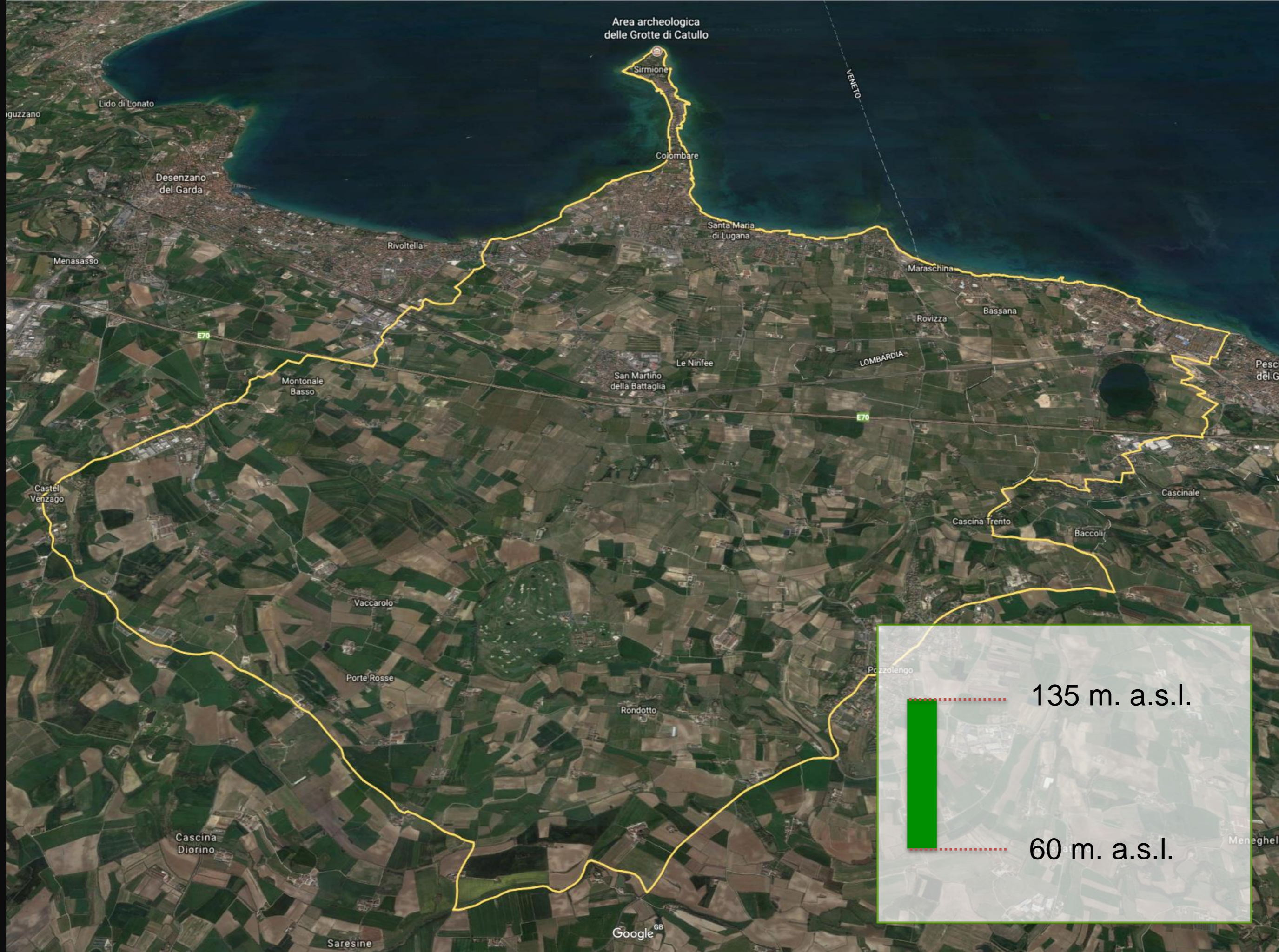
Venice





Lugana DOC







# Geology



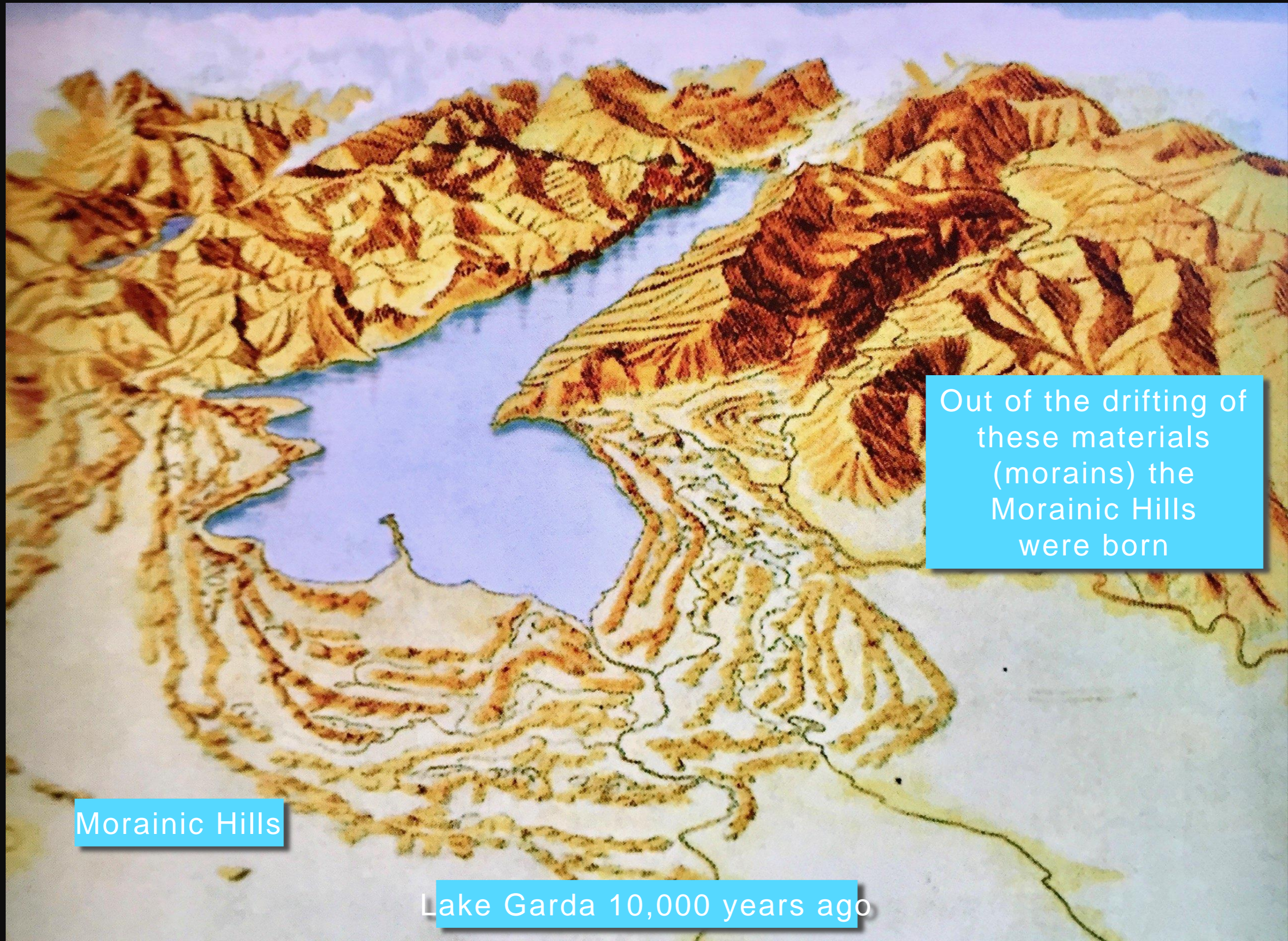




Spreading to the south different materials: rocks, pebbles, gravel and sand

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



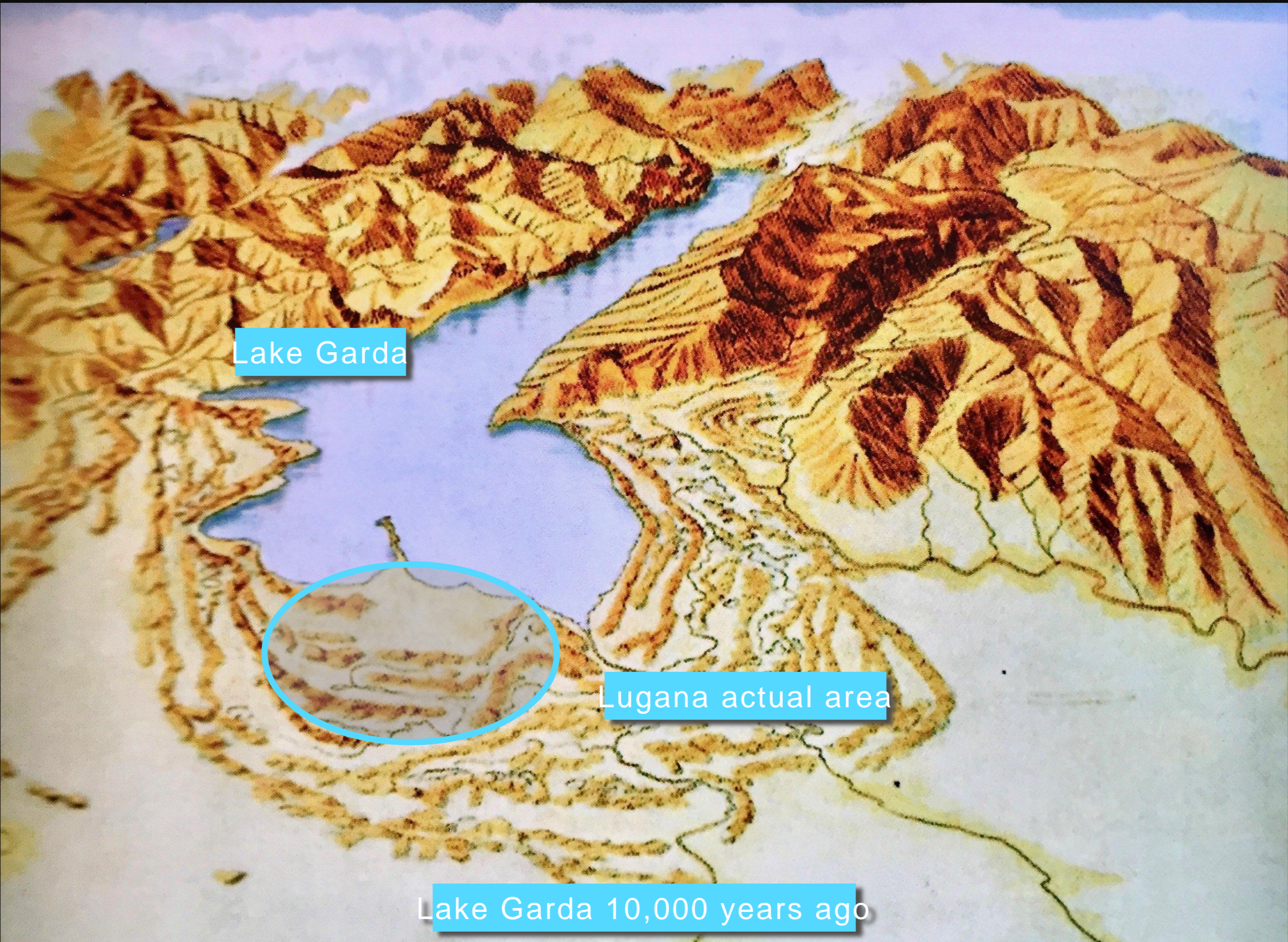


Morainic Hills

Lake Garda 10,000 years ago

Out of the drifting of these materials (morains) the Morainic Hills were born





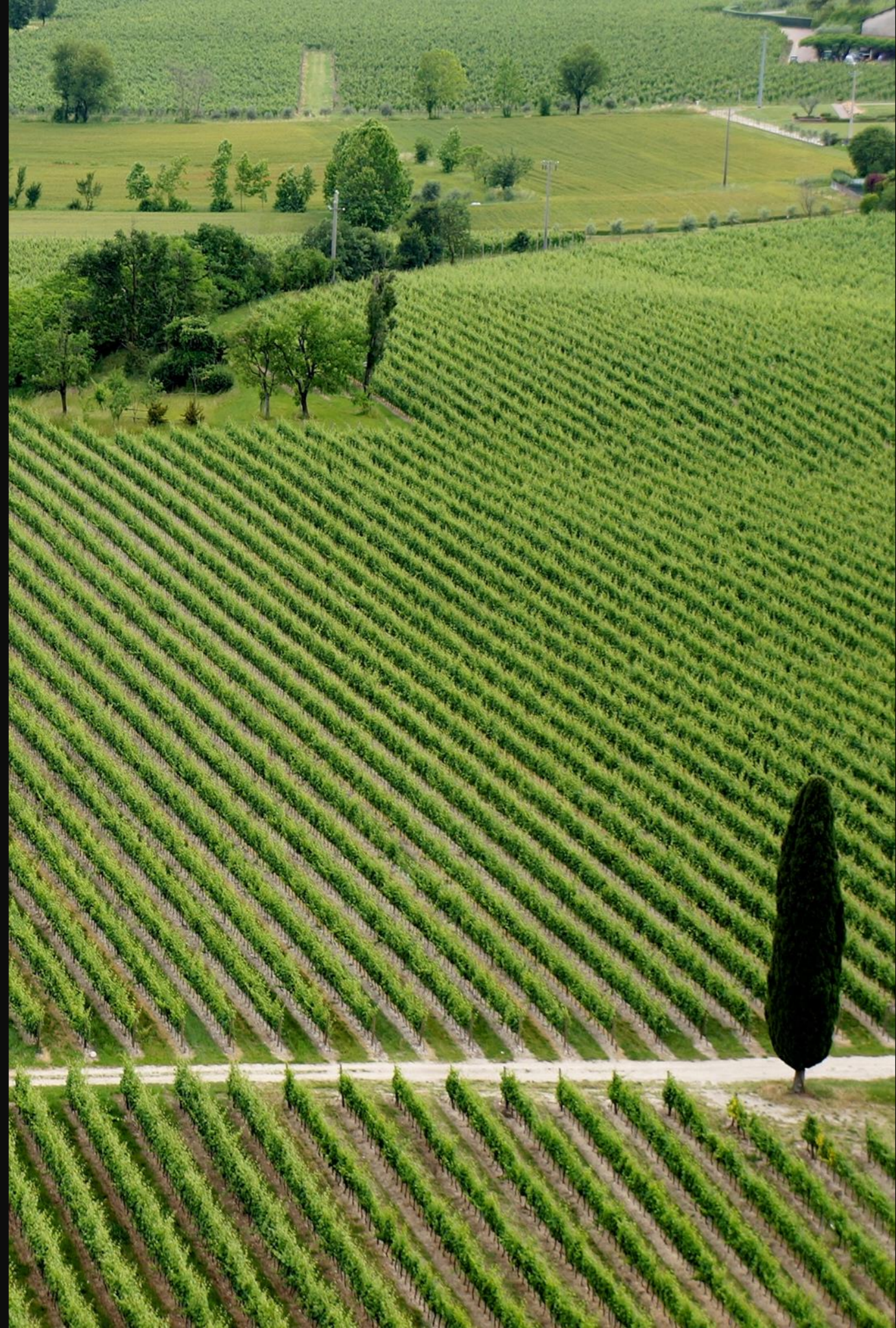
Lake Garda

Lugana actual area

Lake Garda 10,000 years ago



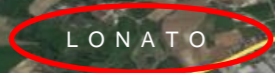
# Territory







Area archeologica delle Grotte di Catullo



Veneto



Lombardia





# Sirmione









# Desenzano del Garda





# SAN MARTINO TOWER 1893





# The battle, June 24'th 1859





# Henry Dunant









# Lonato del Garda





# Pozzolenigo





# Peschiera del Garda



UNESCO heritage











Those of Lugana are stratified clays of morainic origin and are sedimentary in nature. They are predominantly calcareous and rich in mineral salts, and in the hillier part of the D.O.C. they become more sandy.



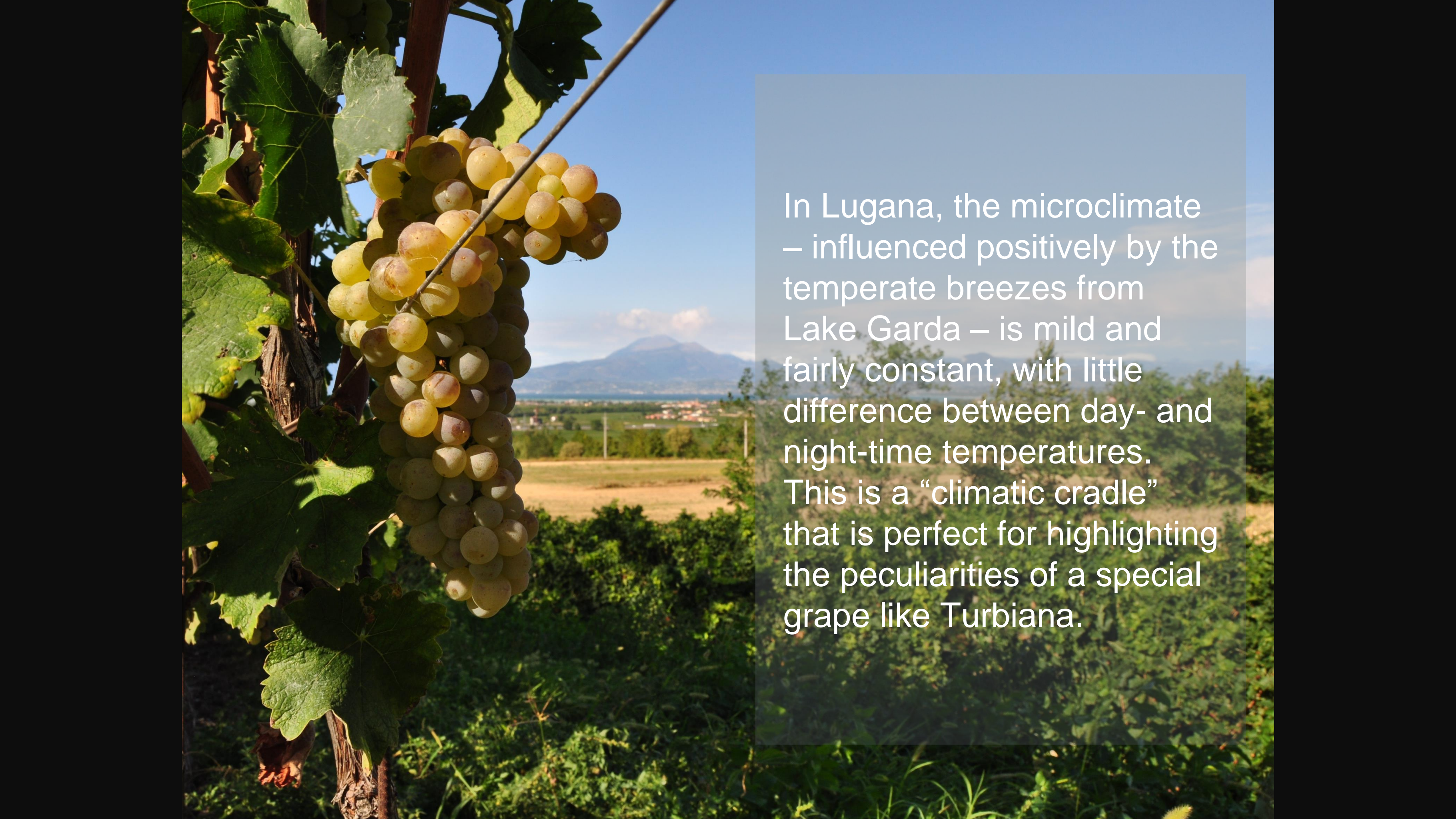
This is not easy ground to work: just as it is compact and hard during times of drought, it becomes soft and muddy when it rains. However, it is these very chemical and physical features that make it the source of Lugana's organoleptic qualities, because they give the wine clean, powerful scents that combine hints of almonds and citrus fruits, as well as acidity, tanginess and a well-balanced structure.



# Turbiana Grape







In Lugana, the microclimate – influenced positively by the temperate breezes from Lake Garda – is mild and fairly constant, with little difference between day- and night-time temperatures. This is a “climatic cradle” that is perfect for highlighting the peculiarities of a special grape like Turbiana.



Closely related to Trebbiano di Soave – a variety that is quite close geographically speaking, but whose vineyards lie on a different type of soil, of volcanic rather than morainic origin - the Turbiana grape was considered for a long time to be related (if not actually confused) with the Verdicchio from the Castelli di Jesi in the Marche Region.



However, recent studies have shown that it is different from that cultivar in its aromatic characteristics, as well as from a phenological, agronomical and oenological point of view.



Less high-yielding than most of the other Trebbianos of Italy, Turbiana is a grape that has a medium-sized, compact bunch, with a long, pyramidal shape.

The berries are spheroid in shape, with thick skins and moderately bloom (bloom is that sort of white patina, similar to flour, which one can see on the grapes during ripening).



The pulp is juicy and loose, slightly acidulous and neutral in flavour.

It is sensitive to rot, oidium and peronospora.

When vinified on its own, it shows great versatility both in the classic still versions and in sparkling ones.



# Lugana DOC Facts & Figures



Producers in 2018

200 grape  
growers

113 wine bottlers



# Lugana DOC Facts & Figures



Harvest area 2017

**2,473 hectares**

**6,110 acres**



# Lugana DOC Facts & Figures



Total grapes production 2018

255,200 q.



# Lugana DOC Facts & Figures



Wine production, 2018

178,638 Hectoliter  
s



# Lugana DOC Facts & Figures



## Bottled wine

from 01/01/2018 to 31/12/2018

All Lugana types\*

**17,070,000 bottles**



# Lugana DOC Facts & Figures



## Bottled wine

from 01/01/2018 to 31/12/2018

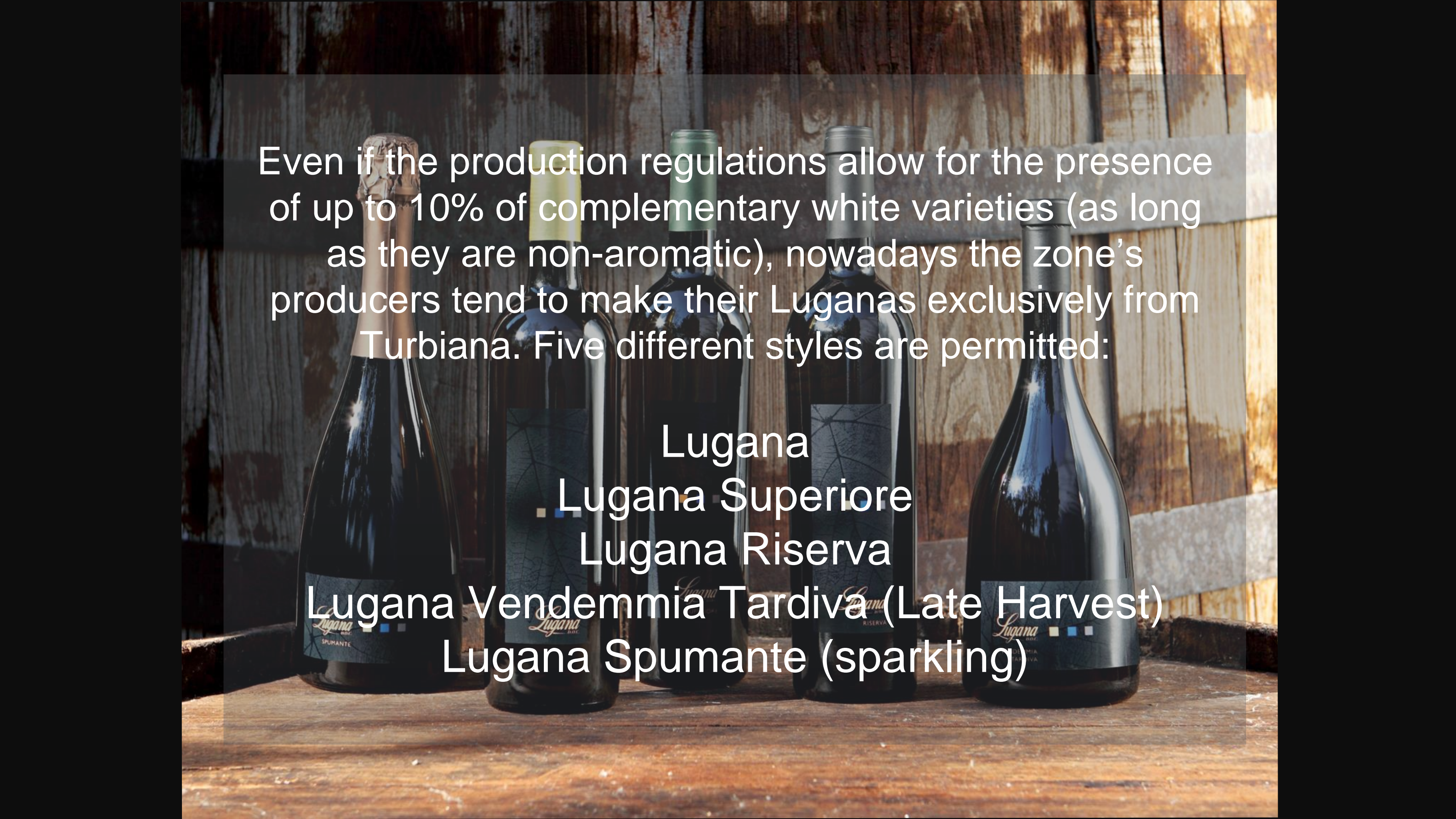
- LUGANA DOC 16,738,800 Bottles
- LUGANA DOC SUPERIORE 35,333 Bottles
- LUGANA DOC RISERVA 156,267 Bottles
- LUGANA DOC LATE HARVEST 6,667 Bottles
- LUGANA DOC SPARKLING 134,533 Bottles



# Lugana Wine





The image shows five bottles of Lugana wine arranged on a rustic wooden surface. From left to right: a sparkling wine bottle with a cork and foil, a bottle with a yellow cap, a bottle with a green cap, a bottle with a grey cap, and a bottle with a black cap. The background is a wooden wall. A semi-transparent text box is overlaid on the image.

Even if the production regulations allow for the presence of up to 10% of complementary white varieties (as long as they are non-aromatic), nowadays the zone's producers tend to make their Luganas exclusively from Turbiana. Five different styles are permitted:

Lugana

• Lugana Superiore

Lugana Riserva

Lugana Vendemmia Tardiva (Late Harvest)

Lugana Spumante (sparkling)





LUGANA  
Fresh, young,  
“standard” or  
“basic”, Lugana is  
the driving force and  
foundation stone for

the denomination as a whole:  
it accounts for almost 90% of the DOC’s wines. It is a wine with a  
pale straw yellow colour and greenish highlights; its nose is  
delicately floral, with a hint of almonds, while on the palate it is fresh,  
pleasantly citrus-like and long.



## LUGANA SUPERIORE

Introduced in 1998, Lugana Superiore is a Lugana that has been aged for at least one year after harvesting. That is why its taste profile is more complex.

The colour has a more golden hue; the more varied aromas offer hints of wild herbs, of chlorophyll, of ripe apples and citrus fruits (especially mandarin oranges), together with notes of hazelnuts or spices when the wine has matured in wood (today, increasingly, less new and less toasted, and of a larger size than barriques). The palate is more richly structured and is underpinned by crisp, lively acidity and a mineral tanginess that gives the wines intriguing “saline” nuances.







## LUGANA RISERVA

Lugana Riserva is a natural evolution of the Superiore type: it must mature for at least 24 months, 6 of which in bottle. It has a brighter hue and more evolved, complex aromas, with notes of flint and balsamic hints. The minerality on the palate is more warming than in the Superiore, but it is similarly mouth-filling, tangy and persistent.





## LUGANA VENDEMMIA TARDIVA

The Late Harvest version of Lugana is undoubtedly something new: a different, more “experimental” kind of Lugana, but without any of the sticky-sweet style of a traditional “passito” wine.

This type of wine is in fact made by over-ripening the grapes on the vine and then picking them later than usual – between the end of October and early November – rather than drying the fruit in special lofts.

These richer, more concentrated grapes give the Lugana wine a typically “late-harvested” profile: softer and weightier, but not excessively sweet, because the residual sugar is successfully balanced by the acidity in a similar way to an Alsace Vendange Tardive or a German Spätlese.



## LUGANA SPUMANTE

The sparkling version has been introduced in 1975, and represents – in spite of the limited number of bottles produced – a well-established traditional category of Lugana. Towards the end of the 19th century a group of businessmen from Champagne who were visiting San Martino della Battaglia tried to invest in making a sparkling version of Lugana.

Indeed, they actually wanted to create a winery at Rivoltella for the production of a Classic Method sparkling wine along the lines of Champagne.

Today Lugana Spumante is produced both by the Charmat (or Martinotti) method (prise de mousse in pressurized tanks) and the Classic Method (refermentation in bottle). In the former case, the taste profile displays greater simplicity and freshness, with primary aromas of citrus fruits (especially citrons) and a creamier, more generous perlage, while in the latter it becomes more refined and complex, with a more elegant, lively bouquet and a more graceful, “crisp” perlage.

