



I Frati Lugana Doc

This is the jewel in the crown, the wine that got us known and continues to be the image of the company. A direct thread can be traced back to its variety, the Turbiana, our native vine. Intended to be consumed as a vintage, it expresses the best of itself many years after bottling. When young, it is fresh, linear and furnished with great sophistication and elegance with delicate hints of white balsamic flowers, traces of apricot and almond. Time enables it to evolve, allowing the mineral notes to be expressed with greater determination, thereby acquiring its complexity with traces of iodates, spices and candied fruit. In the mouth, it is capable of enveloping the whole palate thanks to a significant savoury essence, accompanied by strong, exuberant acidity. When young, a serving temperature of around 10 degrees is preferable, with cold or warm – but delicate – starters and to accompany fish dishes, boiled, steamed or grilled.

Technical data

Vines used: 100% Turbiana

Soil composition: limestone – clay

Cultivation system: Simple and double Guyot

Planting density: 2.30 x 0.70

Yield per hectare: 90 hundredweight

Vinification type: steel

Malolactic fermentation: not carried out

Refinement and development: in steel on the fine lees for minimum 6 months, followed by 2 months in the bottle

Alcohol content: 13%

Total acidity: 6.40 g/L

Volatile acidity: 0.30 g/L

pH: 3.20

Dry extract: 21 g/L