



LUGANA OASI MANTELLINA 2022



Lugana D.O.C.



Turbiana 96%, Cortese 4%



Region Lombardia

Area Pozzolengo, Brescia

Altitude 100 m (328 feet) above sea level

Exposure Southwest

Soil characteristic Clayey

Training system Guyot



Harvest Manual harvest carried out in September

Pressing Soft pressing of de-stemmed grapes

Ageing 4 months in stainless steel, 2 months in the bottle



Alcohol content 13.43% Vol

Total acidity 6.00 g/l

Residual sugars 1.4 g/l

Dry extract 24.3 g/l

pH 3.3



The 2022 vintage will certainly be remembered as a particularly dry one, certainly among the driest and hottest of all time. The vine, being a Mediterranean plant, resisted well overall and the ripening progressed uniformly, also as a result of the careful management of emergency irrigation. This was an indispensable tool in guaranteeing the aromatic complexity and the organoleptic balance of the grapes and, consequently, of the wines.

The final stages of ripening came about during some welcome August rainfall, which helped the vines to reach harvest-time in an appropriate vegetative state, thus perfectly completing the process of ripening. Early ripening and its rapid progress brought about a harvest with high sugar content and relatively low acidity.



At harvest time, the perfectly ripe grapes bear mature white fruit embraced by fresh floral notes and hints of almond. The palate immediately registers its typical richness, while the marked acidity provides a sinuous mouthfeel and lends suppleness.



white fruit



fioreal nuance



almond



The dry, non-sparkling style of Lugana in its simplest versions is excellent as an aperitif and paired with appetizers or freshwater fish such as trout, perch and whitefish. The versatility of this wine goes even further: the international appeal of the flavour of Lugana makes it a perfect match with raw fish, such as the Japanese preparations of sashimi and sushi and international variations on the theme. It is also ideal with salmon and tuna and goes perfectly with fish-based finger food.



Serve chilled at 12°C (53°F).

750 ml



10 MIGLIORI VINI ITALIANI
Luca Maroni

2020 92pt

Robert Parker
WINE ADVOCATE

2020 90pt

JAMES SUCKLING.COM

2020 91pt