

## LUGANA OASI MANTELLINA 2023



The grapes are harvested from Oasi Mantellina vineyard at 100 m a.s.l.

**Aspect:** South-West

**Soil:** Clayey

**Training system:** Guyot



Turbiana 95%

Cortese 5%



**Harvest:** Manual harvest in September

**Vinification:** The grapes are pressed in an inert environment and then fermented in stainless steel with a temperature between 14 and 15°C. It rests for 4 months on the fine lees before bottling, and two months in bottle before release.



**Alcohol Content:** 12.5%

**Serving temperature:** 8-10°C



Bergamot



White  
Peach



Jasmine



Almond



Sapidità



Body



Acidity

### Pairings

The Lugana Oasi Mantellina is a wine with great sapidity and complexity. It finds its perfect pairing with sushi and sashimi, but also with Mediterranean dishes such as pasta with clams or vegetable and spice couscous. It is perfect paired with sea fish, such as salt-crusted sea bass or sea bream with Mediterranean herbs.



1 MIGLIORI VINI ITALIANI  
Luca Maroni

2022 95 pt  
2021 92pt

Robert Parker  
WINE ADVOCATE

2020 90pt

JAMES SUCKLING.COM

2022 91 pt  
2021 90pt

falstaff

2022 91 pt  
2021 92pt