

OASI MANTELLINA LUGANA DOC 2023



Region: Lugana, Lombardy, Italy

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

Aspect South West

Soil Clayey

Training system Guyot



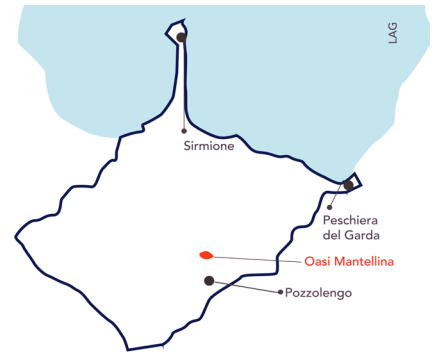
Turbiana 95% Cortese 5%



Harvest: Manual harvest in September



Vinification process: 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 13% Vol

Total acidity 6,00 g/l

Residual sugar 1,4 g/l

Dry extract 24,5 g/l

PH 3.27



The **Lugana DOC Oasi Mantellina** is a white wine with a great tipicity. The great sapidity and freshness encounter the aromatic complexity of this wine with jasmine, white peach and bergamot aromas. The sip is fresh, long with a return of citrus and ripe fruit sensation in the aftertaste.



Harvest 2023 was one of the most challenging ones. Temperatures below average slowed down the vine cycle, and frequent rainstorms ensured water reserves but at the same time increased the risk of fungal attacks. Very careful vine management and the vineyards' aspect helped us to overcome this period brilliantly. The high August temperatures slowed down some vines. We managed the canopy with trimming, green harvesting, and other measures to bring the grapes to perfect ripeness.



The **Lugana DOC 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.



750 ml • 1,5 L • 3 L



2022 95 pt
2021 92pt



2020 90pt



2022 91 pt
2021 90pt



2022 91 pt
2021 92pt