

Lugana Oasi Mantellina

DOC 2024



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



Mainly Turbiana, enriched by a small percentage of Cortese.



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.



Lugana DOC

Peschiera

750 ml



Alcohol content: 13,13% vol

Total acidity: 5.95 g/l Residual sugar: 2.1 g/l Dry extract: 23.5 g/l

PH: 3.22



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.



The 2024 harvest highlighted the importance of strategic agronomic choices, particularly cultivating vineyards in hillside areas, which proved crucial for ensuring grape quality and health. After a mild winter and a rainy spring with below-average temperatures, summer brought a sudden heatwave, requiring careful water management to prevent vine stress. September saw milder temperatures and significant day-night temperature variations, enhancing aromatic complexity. The use of climate monitoring technologies optimized treatments and improved sustainability. Harvesting began in mid-September, with balanced ripening and high-quality, healthy grapes.



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.

