Cantariva

BRUT LUGANA DOC
METODO CLASSICO 2021



VARIETY
Turbiana 100%

EXPOSURE
East - West

GEOGRAPHICAL AREA
Desenzano del Garda and Sirmione (BS)

SEA LEVEL HEIGHT
66 - 77 mt s.l.m.

AVERAGE VINE AGE
10 years

ALCOHOL
12,5 % Vol.

VINE DENSITY AND TRAINING METHOD
4600 vines/ha single Guyot

SOIL TYPE
Stratified glacial-origin clays, rich in mineral salts and predominantly calcareous in composition.

CLIMATIC TREND

The 2021 season was characterized by a mild winter and a dry spring (60 mm of rainfall), with a slight delay in bud break. June was quite dry, with temperatures reaching 34–35°C during the central hours of the day. In July and August, seasonal conditions were normal, marked by a few hailstorms that caused only very minor damage in some of the estate's vineyards. Between the end of August and the beginning of September, the weather was favourable, with little rainfall.

The dry conditions highlighted the balance of the older vineyards, while the younger vines, less than 10 years old, showed a risk of reduced yields, which was recovered thanks to a few hours of emergency irrigation. The 2021 harvest began about one week later than average. The result is a high-quality vintage, with grapes that maintain excellent acidity, also suitable for producing long-aging wines.

HARVEST PERIOD
End of August 2021

YIELD PER HECTARE
115 q.li/ha

HARVEST METHOD
Manual in bins

PRE-FERMENTATION	FERMENTATION
Grape cooling at 10°C	First fermentation in stainless steel
Gravity-fed grape handling system	Temperature: 15° - 18°C
Whole bunch pressing	Yeast strain selection
Soft pressing	No malolactic conversion
Static cold settling	

MATURATION
Elevage: 9 months on fine lees in stainless steel
Natural clarification
Tirage: June 2022
Elevage in bottle: minimum 40 months
Ageing potential: 10 years

