Prestige

LUGANA DOC 2025



VARIETY
Turbiana 100%

AVERAGE VINE AGE
20 years

GEOGRAPHICAL AREA
Various municipalities of the Lugana DOC area

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

ALCOHOL
13,5% Vol.

VINE DENSITY AND TRAINING METHOD
3700 - 5000 vines/ha, mostly single Guyot and Guyot double bow

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

CLIMATIC TREND

Autumn and winter were characterized by a mild climate, with temperatures showing a rising trend above seasonal averages. Rainfall was abundant, ensuring good water reserves and creating favourable conditions for the start of the growing season. Spring was marked by frequent disturbances, with a higher-than-average number of rainy days. The vine responded to the mild climate with an average advance of about one week from the earliest phenological stages. Budbreak and flowering occurred early, followed by sustained vegetative growth supported by abundant spring rainfall.

The particularly hot month of June accelerated the phenological stages, while a cooler July and a stable, sunny August favoured an ideal balance between sugars and acidity. The pH, in line with the average of recent vintages, and the slightly higher acidity indicate fresh, vibrant/savoury wines with good ageing potential. The quantity of grapes on the vines was moderately lower than average due to reduced spring fertility, a condition that allowed for uniform ripening and consistent quality across the entire area.

HARVEST PERIOD
2nd and 3rd week of September 2025

YIELD PER HECTARE
120 q.li/ha

HARVEST METHOD
Manual and mechanical

PRE-FERMENTATION	FERMENTATION
Harvest in small-sized bins	Fermentation in stainless steel
Reduced delivery and processing times	Temperature: 15° - 18°C
Gravity-fed grape handling system	Yeast strain selection
Soft pressing	Yeast strain selection
Cold settling	

MATURATION
Elevage: 3 months on fine lees in stainless steel
First bottling: 16/02/2026
Bottle-ageing: minimum 1 month
Ageing potential: 5 years

