Soldorè

BENACO BRESCIANO IGT PASSITO 2024



VARIETY
Turbiana 100%

EXPOSURE
East - West

GEOGRAPHICAL AREA
Desenzano del Garda (BS)

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

AVERAGE VINE AGE
35 years

ALCOHOL
13,5% Vol.

VINE DENSITY AND TRAINING METHOD
3000 vines/ha, mostly Guyot double bow

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

CLIMATIC TREND

The 2024 growing season was initially marked by a positive temperature anomaly, reaching up to 3°C above the seasonal average, with no frost events. An abundance of rainfall also occurred, leading to a significant replenishment of water resources. Between April and June, both the quantity and frequency of rainfall increased. Consequently, the long mild and rainy period—from autumn 2023 into the spring of 2024—shaped the vine's vegetative cycle, resulting in an early onset of budbreak and flowering. From July to late August, extended periods of good weather followed, with elevated temperatures and peaks above the average, interrupted briefly by rapid weather changes. Harvest began on August 20 with the collection of grapes best suited for sparkling wine production and continued during the first week of September in the Valtènesi area, before moving to Lugana in the second half of September. The harvest concluded in the first week of October. The result is a high-quality vintage, with healthy grapes that retain good sugar levels and excellent acidity.

HARVEST PERIOD
22 September 2024

YIELD PER HECTARE
80 q.li/ha

HARVEST METHOD
Manual in crates

PRE-FERMENTATION	FERMENTATION
Selection of the best bunches	Fermentation in stainless steel
Best bunches undergo a minimum of 30 days drying process	Temperature: 15° - 18°C
High-frequency linear destemming	Yeast strain selection
Soft pressing	-
Static cold settling	

MATURATION
Elevage: 18 months in stainless steel
Natural clarification
First bottling: 28/10/2026
Bottle-ageing: minimum 2 month
Ageing potential: 5 years

