Sùere

LUGANA DOC RISERVA 2021



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
14% Vol.

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

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

CLIMATIC TREND

In 2021, the mild winter and dry spring, characterized by low rainfall (60mm), caused a slight delay in budbreak. June was a rather dry month, with temperatures reaching 34-35°C in the midday hours, and in many areas of Lugana, irrigation was used. In the more historic part of the denomination, i.e., the areas closer to the lake, thanks to the good water presence in the soil, soil management, and the healthy vegetative balance, irrigation was only necessary in rare cases. In July and August, the seasonal weather was typical.

The end of August and the beginning of September were marked by favorable weather and little rainfall. The dry conditions highlighted the balance of the older vineyards, while younger vines, under 10 years old, showed signs of potential yield loss, which was recovered with a few hours of supplementary irrigation. The 2021 harvest began slightly later than the average, about one week behind. The result is a high-quality vintage, with grapes that maintain excellent acidity, making them suitable for the production of wines with great aging potential.

HARVEST PERIOD
3 October 2021

YIELD PER HECTARE
90 q.li/ha

HARVEST METHOD
Manual in bins

PRE-FERMENTATION	FERMENTATION
Grape cooling at 10°C	Fermentation in stainless steel and barrique
Gravity-fed grape handling system	Temperature: 15° - 18°C
High-frequency linear destemming	Yeast strain selection
Soft pressing	No malolactic conversion
Static cold settling	

MATURATION
Elevage: 18 months on fine lees in stainless steel and in barrique
Natural clarification
First bottling: 1/09/2023
Bottle-ageing: minimum 12 months
Ageing potential: 10 years

