



MONTE ZOVO
AZIENDA AGRICOLA

LUGANA
DENOMINAZIONE DI ORIGINE CONTROLLATA

Light and intense at the same time, a delicate succession of floral and fruity notes with an irresistible and promising attraction. It offers balanced, fresh, dry, and structured sensations with a pleasurable softness on the finish and aftertaste. The quintessence of Lugana as a zone in all of its sensuality.

THE TASTING

Vintage:
2016

Tasting notes:
Straw yellow in color with greenish highlights.
Fruity in aroma with notes of mangoes and peaches.
Fresh, soft, and balanced in flavor.

With food:
Pasta and rice with vegetables, main courses of fish such as braised tuna or salmon.

Serving temperature:
10° - 12° C
50°-54° Fahrenheit

Alcohol:
13% vol

Available formats:
0.750 liters

VINEYARDS

Production area:
Pozzolengo (Lugana) at an altitude of 100 meters above sea level.

Grape varieties:
Trebbiano di Lugana

Vineyard age: vineyards between 5 and 15 years of age.
Exposure: north-south
Soil: morenic in origin with loam and white clays
Trained to a Guyot pruning system
Vine spacing: 0.90 x 2.40 meters .
Density: 1800 vines per ha.
Yield: 2.5 kg per vine, 12000 kg per ha
Buds per pruned vine: 10-12

Cultivation practices:
Organic fertilizers, manual pruning, thinning of the grape buds, leaf removal and crop thinning during the growing season.

Defense against vine diseases:
The entire estate is involved in a process of conversion to organic viticulture (and is in the second year of the required three years). It is already certified for its respect for bio-diversity according to "bio-diversity friendly" criteria.

FERMENTATION AND AGING:

Harvest:
The harvest normally begins towards the second week in September. The grapes are selected and picked by hand.

Period of grape drying: none

Fermentation and Aging:
A delicate destemming and pressing followed by a natural static settling of the impurities. The must is inoculated with selected yeasts and ferments at temperatures held to a maximum of 14° and 16° C. It remains on its fine lees for approximately 6 months after fermentation and the lees are regularly stirred until the bottling of the wine. The aging on its lees in stainless steel tanks lasts six months and the wine then ages for an additional 2 months in bottle before commercial release.