

LUGANA OASI MANTELLINA 2019



Appellation: Lugana D.O.C.
Grapes: 96% Turbiana, 4% Cortese

The territory

Altitude: 100 m a.s.l.
Exposure: Southwest
Soil Type: Clayey
Training: Guyot

Winemaking and ageing

Harvest: Manual harvest carried out in September
Pressing: Soft pressing of de-stemmed grapes
Ageing: 4 months in stainless steel, 2 months in the bottle

Analytical data

Alcohol content: 12.9 % Vol.
Total acidity: 5.55 g/l
Residual sugars: 2.2 g/l
Dry extract: 22.5 g/l
pH 3.35

Vintage characteristics

The seasonal development in the weather during 2019 saw time go back at least a couple of decades. Thanks to the cold temperatures in the month of May, the harvest started some ten or more days later than in previous vintages, with reductions in yields of 15-20% compared with 2018. After years of high temperatures during the final phase of ripening, encouraging the accumulation of sugars more than aromatic substances, we finally experienced a vintage in which low temperatures, combined with marked differences in day- and night-time temperatures fostered the excellent accumulation of colouring substances and substantial acidity.

Tasting notes

Pale straw yellow in colour with greenish reflections. The delicate, understated fragrances proffer floral notes mixed with hints of almond. The palate is graceful, stylized, well-defined, taut and flavoursome.

Food pairings

The dry, non-sparkling style of Lugana in its simplest versions is excellent as an aperitif and paired with appetizers or freshwater fish such as trout, perch and whitefish. The versatility of this wine goes even further: the international appeal of the flavour of Lugana makes it a perfect match with raw fish, such as the Japanese preparations of sashimi and sushi and international variations on the theme. It is also ideal with salmon and tuna and goes perfectly with fish-based finger food. The ideal serving temperature (in wide tulip-shaped glasses for all versions) for baseline Lugana is 12°C.

