



I Frati

Lugana Doc

This is our flagship wine which has earned us our reputation, and continues to represent the image of the winery. It is made entirely from our indigenous variety, Turbiana. Originally conceived to be consumed within a year, it expresses itself best after several years in bottle. Consumed young it is fresh and straightforward, refined and elegant, with delicate notes of white flowers and aromatic herbs, with a hint of apricot and almond. It evolves through time, firmly expressing mineral notes. The wine acquires complexity, with a touch of iodine, spices and candied fruit. On the palate it is concentrated, with a lively fresh finish. When consumed young, it should be served at about 10°C. The ideal accompaniment for delicate cold or warm starters, steamed or grilled fish.



Technical details

Grape varieties: 100% Turbiana

Vineyards: I Frati, Sirmione
San Rocco, Pozzolengo
Ronchedone, Desenzano del Garda

La Tür, Desenzano del Garda
Rovizza Alta and Massoni,
Peschiera del Garda

Soil composition: chalky clay

Training system: single and double Guyot

Vine density: 2.30 x 0.70

Yield per hectare: 9,000 kg

Wine-Making: in stainless steel tanks

Malolactic fermentation: 80% partial

Ageing: 6 months on the lees in stainless steel tanks followed by 2 months in the bottle

Alcohol content: 13%

Total acidity: 6.40 g/l

Volatile acidity: 0.30 g/l

pH: 3.20

Dry extract: 21 g/l