

LUGANA

DOC 2015

Lugana DOC 2015



from 90% to 100% **TURBIANA**



up to 10%

OTHER WHITE GRAPES

The production zone of the Lugana is found in close proximity to Lake Garda, between the spurs of Brescia and Verona. The production is more developed and common in Brescia, while in Verona, it is found only in the municipality of Peschiera del Garda. The varietal with which Lugana is produced is the Turbiana, also called Trebbiano of Lugana.

The cultivation area of Lugana boasts about 1000 total hectares. The methods adopted for vine cultivation are the classic espalier and the Guyot, which is without a doubt, the most diffuse. There are two easily distinguished production zones.

The first, a larger flat area that extends inland, is characterized by clay soils. This area, of a single municipality, Peschiera del Garda, boasts the presence of an important cru, the San Benedetto di Lugana.

The second production area is characterized by hilly terrains; moraine, for the most part, composed of sandy clay with altitudes no higher than 130 meters.

The Turbiana is vinified according to the traditional methods for white wine, that is, without maceration. The types of Lugana produced are varied from the simple Lugana, representing about 90% of the production, to the Lugana Superiore, which requires at least a year of aging and from the Riserva, aged 24 months, with at least a quarter spent in the bottle, to the Spumante produced by both the traditional and Charmat methods, from late-harvest grapes that boast a prolonged stay on the vine.

Lugana DOC 2015

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

93



Lugana DOC Montefluno 2015 CARLO ZENEGAGLIA

This wine, made from 15% dried grapes is captivating on the nose, thanks to notes of tropical fruits and honey. In the mouth, ginger dominates. A bitter finish ends happily, inviting one to drink again. Good balance between structure, aromas, and alcohol.



92



Lugana DOC 2015 FAMIGLIA OLIVINI

The aroma of mature tropical fruits and the citrus scents that characterize them, invite one to drink this wine. In the mouth, clear sensations of basil and pennyroyal translate into an overall freshness on the palate. Medium persistence for a wine that does not ask too much of the taste. Consume starting with aperitif



92



Lugana DOC 2015 MONTE DEL FRÀ

Wine with a very recognizable, classic style, which will certainly be appreciated by lovers of this genre. Fresh nose, smooth mouth; the fruity component, led by apricot and peach, lightly prevails over the floral component. Not invasive, but very elegant.



91



Lugana DOC Ca' del Merlo 2015 RIZZI SEITERRE

The balance and elegance of this wine, although only a preview, make this a product of which one does not easily tire. Lychees and white flowers perceived on the nose then bloom into a sensation of freshness in the mouth, good salivation with a pleasant finish.



WINE RANKING

91


Lugana DOC 2015
 MARANGONA

A bold wine that leaves an impression. Very characteristic on the nose and in the mouth, even though still searching for balance. Aromas of white flowers and yellow fruits. Balsamic on the finish, which is rendered enjoyable by proper salivation.



91


Lugana DOC Umby 2015
 CA' DEI COLLI

To put one's nose in the glass of this wine is like entering a florist shop. The sweet sensation continues in the mouth thanks to its 8g/L of sugar. Notwithstanding the residual sugar, the final impressions are clean and the taste is not tiresome.



91


Lugana DOC 2015
 OTTELLA

Among notes of exotic fruits, mainly mango and lychee, and citrusy scents, an interesting aroma of brined olives, stands out. In the mouth, the flavor and minerals are pleasing while characterizing the good structure of this wine. Pleasant finish of proper persistence and a clean taste.



91


Lugana DOC San Benedetto 2015
 ZENATO

Complex and inviting nose, sensations that are then confirmed in the mouth. Dominated by sweet floral perceptions like the perfume of acacia flowers that recall the honey; also present are notes of mature yellow fruits, such as mango and peach. Good persistence and an elegant finish.



90


Lugana DOC 2015
 PILANDRO

This wine, in its simplicity, is very clean and bestows pleasant sensations both in the nose and on the palate. Good marriage of the fruity aromas and the balsamic. In the mouth, flavorful and fresh, ideal for enjoying in the summer accompanied by a tasty fish or vegetable dish. Average persistence.



89


Lugana DOC 2015
 MALAVASI

A proper wine, overall. On the nose, mainly floral and pleasingly citrusy. In the mouth, one discovers an interesting and non-invasive sensation of mint. The structure and persistence are moderate, inviting one to drink a second glass



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MARCH 2016

LUGANA DOC 2015 WINE RANKING BY
SISSI BARATELLA FOR
LUCA GARDINI THE WINE KILLER

TASTING PERIOD
MARCH 2016

