



PIEVECROCE LUGANA 2023



DESIGNATION of ORIGIN

Lugana

BLEND

100% Trebbiano di Lugana

SOIL STRUCTURE

Morainial clayey, deep

AVERAGE AGE OF VINES

Over 20 years

TRAINING SYSTEM

Guyot

SEASONAL WEATHER 2023

The 2023 seasonal weather trend had a fluctuating course.

Spring was characterized by cool temperatures that lasted until July, Monte Baldo was covered in snow until May 14th.

A light hail effect in April affected a part of our vineyards.

In May and June the heavy rains allowed for delayed blooming and therefore a slightly late harvest.

On July 25th we experienced a disastrous hail storm in the Lugana area with damage of over 90%. Despite the intense rain, we had good temperature range until the end of July.

August was very hot, with constant temperatures close to 38°C.

Harvest was slightly postponed to pick the fruit at its full expression.

In this vintage, manual harvesting and our expertise were more than fundamental, allowing us to select perfectly ripe bunches.

HARVEST

Always strictly by hand.

In the early morning hours when the air and grape temperature is cooler to preserve the crunchiness of the skins.

VINIFICATION

White vinification technology and more traditional vinification.

With extra-soft and slow pressing, static decantation and fermentation at controlled temperature.

REFINEMENT

35% of the must ferments and refines in small old 228-litre white oak barrels.

TASTING

COLOUR: Straw-yellow with greenish highlights tending to yellow, slightly golden over time.

BOUQUET: Fragrant with delicate extra-ripe white pulp fruit nuances, peach and citrus fruits. Elegant and ample with good intensity of jasmine flowers.

FLAVOUR: Almost crunchy structure, easy-drinking wine.

Juicy pulp with good sapidity, freshness and persistence with light tropical fruit notes.

WINE PAIRING

Ideal with freshwater and sea fish carpaccio, octopus salad and flaked dried cod, seafood risotto.

CHEF SERGIO MEI RECOMMENDS: Mackerel-type fish au gratin with herb bread