

LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA

*Cherry blossom, citrus zest, distinct minerality.
Stimulation and inspiration as only Lake Garda can be.*

GABRIELLA	vintage 2023	Alcohol 12,5 % vol.
	Sapidity Cedar, Lemon zest, Chalk Fragrance Peach, Green apple, Banana Refinement Green grass, White rose, Jasmine	
PRODUCT OF ITALY		
100% Trebbiano di Lugana		0,75 L 1,5 L



THE 2023 VINTAGE

In 2023, the Lugana wine-growing area saw high summer temperatures and irregular rainfall. Careful management of water resources mitigated the stress on the vines, favouring rapid but balanced ripening. Hailstorms fortunately spared Centenaro, preserving the vineyards. Occasional rains maintained the ideal acidity of the grapes, leading to an early harvest of great quality.

THE VINEYARDS

Where: Centenaro (Brescia)

Altitude: 152m slm.

Soil: chalky clay of morainic origin.



Residual sugars	g/l	1
Acidity	g/l	6.1
Net dry extract	g/l	22.4
PH		3.4

FROM VINEYARD TO BOTTLE ...

Harvest: manual from a single vineyard estate-grown on the hills of south Lake Garda, in Lugana region.

Vinification: destemming and soft crushing. Temperature-controlled fermentation.

Ageing: 8 months in the cellar, 5 of which in stainless steel tanks.

...ON THE TABLE

Food pairing: light appetizers and soft cheeses. Elegant with grilled fish, sea bass and amberjack in primis. Excellent with seafood starters including soups and spaghetti with clams.

Serving temperature: 4°C

WHY "GABRIELLA"? In 2018, Mariano was looking for the best name for his new Lugana. Reflecting on his reasons for growing outside Valpolicella, he realised that the Lugana area itself, south of Lake Garda, was the 'Muse' that had inspired him. With the harvest of 2023, the wine became 'Gabriella', a tribute to Mariano's mother, his first muse and source of daily inspiration.