



FOLÀR LUGANA DOC



The term *Folàr* in the Verona dialect means “punching down”, a winemaking process generally reserved for red wines and used in the production of this Lugana. It consists of repeatedly breaking the cap of pomace and pushing it under the surface of the must, which is thus enriched by the noble components of the skin during the fermentation, thereby boosting the structure and ageing capacity of the wine.

VARIETIES

Turbiana, better known as Trebbiano di Lugana.

PRODUCTION DISTRICT

Municipalities of Sirmione and Pozzolengo. The area is characterized by a morainic amphitheatre, whose undulating surface was formed by the retreat of the ancient glacier that eroded the Alps and created Lake Garda.

ALTITUDE AND ASPECT

The vineyards are aligned north-south. The microclimate is always very favourable due to the lake's mitigating effect on temperature, thus ensuring perfectly ripe and healthy grapes.

TYPE OF SOIL

Very clayey limestone soil with a high mineral content.

TRAINING SYSTEM

Mainly double-arched cane with Guyot pruning.

HARVEST

The grapes are handpicked during the first ten days of October.

WINEMAKING METHOD

The entire process is carried out in a reductive environment in order to guard against contact with oxygen. Following soft crushing, the grapes are transferred to the fermentation vessels, where they undergo a pre-fermentation cold maceration until the cap rises (about 48 hours). After racking and soft pressing, the must is cold decanted and then fermented very slowly with selected yeasts.

AGEING

The wine remains on the lees in steel vats until bottling.

SENSORY PROFILE

Bright straw colour with golden hues. Complex and elegant on the nose, attractive with fragrant and elegant fruity and floral notes. On the palate round and smooth, with an intense fruity character, pleasurable freshness and a lingering dry finish.

RECOMMENDED CELLARING

Three years in bottle, laid down in a cool, dark place.

FOOD PAIRING

Traditional Veneto dishes: linguine with clams, baked sea bass.
In general: starters, risottos, and fish.

ALLERGENS: Contains sulphites.

