



MADONNA DELLA SCOPERTA

Appellation: Lugana Superiore DOP/DOC

Approach of winemaking: Sustainable Viticulture and winemaking.

THE GROWING ENVIRONMENT:

Temperature and sunlight: Lake Garda unique mesoclimatic and topoclimatic conditions. Garda's mesoclimate can be described by taking the Mediterranean climate as a reference: mild and rainy in winter, dry and not excessively hot in summer and with modest daily and annual temperature ranges. Mediterranean characteristics are significant as a result of the extent of the lake surface (Lake Garda, formerly known as Benacus, has the biggest surface area of the large Italian pre-Alpine lakes: 370 km², compared with 212 km² for Lake Maggiore, 145 km² for Lake Como and 61 km² for Lake Iseo). The favourable effects of the exposure are modulated by the slope, which influences the angle of incidence of the sun's rays by altering the amount of energy accumulated per unit area.

Latitude and longitude: 45.40754988131509, 10.558984112969192

Altitude: The topoclimate accounts for the considerable effect of the hills and mountains on the climate, an effect that originates from the combined action of altitude, exposure, slope and position of the various areas under vine. In terms of exposure, the south-facing areas are the most thermally favoured, followed by those facing west, then those facing east and, lastly, those facing north. Lastly, the position means that the slopes of the hills benefit from a milder and more uniform climate than the plains and valley bottoms. Elevation between 150 and 250 m above sea level.

Soil characteristics: Morainic soils formed from debris, rocks, sand and clay deposited by glaciers, giving rise to the hills around the Lake.



GRAPE GROWING:

Grape varieties: Turbiana 100%, local indigenous grape. Single Vineyard.

Density of planting: 5,000 vines/Ha (2,024 vines/Acre).

Training system: Single Guyot.

Vine age: 25 years.

Water availability: Drip irrigation.

Nutrient availability: Cover crop and organic fertilisers.

Harvest: 100% By hand harvesting.

Transporting: Small crates of 16 kg.

Sorting : Sorting at the point of picking and post-harvest selection before pressing.

Pressing: Pneumatic presses. Whole-bunch pressing and siphoning off juice into separate press fractions.

Primary fermentation: In stainless steel tanks.

Fermentation temperature: 14/15°C.

Length of fermentation: Slow, 8/10 days.

Ageing: Lees ageing in stainless steel tanks and french oak barrels.

DATA:

Vintage: 2022

Alcohol by volume: 12,5 %.

Total acidity: 6,2 g/l tartaric acid.

Residual sugars: <1 g/l.

Not reduced extract: 19,6 g/l.

Total sulphurous dioxide: 81 mg/l.

ROUTE TO MARKET:

Volume: 750 (and 1,500 ml).

Price range: \$25,00 shelf price for the consumer.

