



## LUGANA D.O.C. RISERVA DEL LUPO

**GRAPE VARIETY:** 100% Turbiana

**VINEYARD LOCATION:** Rovizza di Sirmione –  
330 m from Lake Garda

**ALTITUDE:** 66 m above sea level

**ORIENTATION:** North–South

**YIELD / HA:** 100–110 quintals

**VINEYARD AGE:** Single parcel from a 35-year-old vineyard

**SOIL:** Sedimentary morainic clay

**HARVEST:** Hand-harvested during the first week of October,  
concluding by mid-October with the final botrytized grapes

**VINIFICATION AND AGEING:** Grapes are gently pressed,  
followed by cold settling of the must for 15 days. Fermentation  
takes place in stainless steel at a controlled temperature of  
15–18°C, with clarification achieved through natural  
sedimentation. Aged for one year in stainless steel with regular  
bâtonnage, followed by 18 months of bottle ageing.

**TASTING NOTES:** Straw-yellow in color, ranging from pale to  
deeper hues depending on maturation. The nose is complex  
and expressive, with aromas of exotic fruit and citrus,  
complemented by subtle hints of botrytis. On the palate, it is  
soft, elegant, and defined by persistent minerality.

**OPTIMAL MATURITY:** 10 years after bottling

**PAIRINGS:** Raw seafood, oysters, lobster, sashimi, and Asian  
cuisine

Az. Agr. CA' LOJERA

Via 1866, 19

25019—Rovizza/Sirmione