Montresor Bio, Lugana DOP [Organic] 2022

IMO1552022

2020 Vintage

Giacomo Montresor

— Lombardia, Italy

Decanter World Wine Awards Bronze 2024

This is a delicious and affordable example of one of northern Italy's most appealing dry whites, and organic to boot! Made from the Turbiana grape (aka Trebbiano di Lugana, or Verdicchio) grown on the shores of Lake Garda.

Production

The Turbiana grapes are souced from vineyard between Sirmione and the resort town of Peschiera del Garda (at the southern tip of Lake Garda), in the tiny region of Lugana - this straddles the border between Lombardy and Veneto. The Guyot-trained vines grow in sandy-clay soils. After hand-harvesting the grapes are cooled before crushing, then are left in a cold soak in the press for 10 hours. After settling, the juice is fermented at 15° Celsius in stainless steel with selected yeasts. The wine rests on fine lees for 6 months, with occasional batonnage.

Tasting note

Fragrant aromas of white flower, tropical fruit and wild crushed herbs. The palate is bright and complex, with gently honeyed notes and characters of ripe honeydew melon and grapefruit, with a lingering minerality on the finish.

Food Match

Perfect with fish dishes - perhaps seafood antipasti!

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
Veneto IGT

Winemaker:
Michele Spina

Grape Varieties:
Turbiana 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8003503018666