

Ancilla Lugana 'Ella', Lugana 2018



Lovely floral aromas with a touch of pithy bitter lemon and pineapple and a wonderfully crisp and mineral finish.

Producer Note

Ancilla Lugana is located on the shores of Lake Garda in North East Italy. The estate comprises two vineyards: La Ghidina, located in Lugana di Sirmoine, the heart of the production area of some of the most elegant whites in Italy; and Cadellora, situated in Villafranca di Verona. Run by Luisella Benedetti, the third generation of women to run this estate, who inherited the farm from her mother, who inherited in turn from her mother, named Ancilla. Ancilla was an extraordinary, energetic woman, who worked the fields and got up at 3am every day to make her wine producing dream come true. Following in the footsteps of her grandmother, Luisella gave up her career in finance and took over the family business in the early 2000s. The lifelong commitment of her grandmother and mother is a passion now shared by Luisella, which is clear to see in this exciting and pure collection of Lugana wines.

Vintage

2018 presented excellent growing conditions in the Veneto, with a wet spring followed by a warm, dry summer. Cooler conditions with some rain just preceding the harvest enabled the grapes to develop good concentration of flavours and balancing acidity.

Vineyard

The grape variety Turbiana is also known as the Trebbiano di Lugana, but not to be confused with the Trebbiano found elsewhere in Italy. Research indicates that it is more likely to have a genetic similarity to Verdicchio and is one of the few native grapes capable of ageing. The vineyard is situated in Ghidina, Lombardy, where the vines are between 11 and 14 years old. Grown in lime, clay and limestone soils, the vines are trained on a vertical trellis system with replacement cane pruning. The vineyard is farmed using Integrated Pest Management to reduce the need for pesticides.

Winemaking

The grapes were destemmed and lightly pressed, followed by cold maceration on the skins for eight hours. A slow fermentation took place in steel tanks at low temperatures retaining the refreshing characteristics of the wine. It was aged on its fine lees, in stainless steel tanks for six months, imparting texture and complexity. The wine then saw further bottle ageing for one month, prior to release.

Tasting Note

Bright and fruity with attractive aromas of yellow fruits, grapefruit and ripe citrus. Crisp, refreshing and balanced, with a hint of minerality on the palate and a lingering finish.

Grape

Turbiana 100%



Winemaker:	Paolo Grigolli
Region:	Lombardy
Sub region:	Lugana
Country:	Italy
Alcohol:	13%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	3,4
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	5239018A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam