

Ancilla Lugana, Lugana 2016



A complex and creamy palate with spice, pineapple and green apple flavours and finishing on a long, tingling note.

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

The 2016 vintage saw good weather conditions during the summer, dry with hot day time temperatures tempered by cooler nights. These excellent growing conditions produced ripe, healthy grapes with lovely refreshing balance and concentration of fruit flavours.

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 15 year old vines are grown in vineyards in the Ghidina zone of Lugana. Trained on a vertical trellising system, the vines yield seven tonnes per hectare. The unique terroir here is made up of lime, clay and limestone soils. The vineyard is farmed using Integrated Pest Management to reduce the need for pesticides.

Winemaking

A proportion of the grapes were destemmed and pressed after some contact with the skins, while the remaining grapes were pressed as whole bunches. Fermentation took place slowly at low temperatures in stainless steel vats, in order to preserve the aromatics of the Turbiana variety. 10% of the must was fermented in oak barriques, with ageing on the lees for 15 months, adding complexity to the final blend. The wine was bottle aged for seven months prior to release.

Tasting Note

A delicately floral bouquet with ripe yellow fruits leads to a rich and balanced palate of exotic fresh fruits. Well structured with a vibrant depth of flavour, this is an easy drinking style.

Grape

Turbiana 100%



Winemaker:	Paolo Grigoli
Region:	Lombardy
Sub region:	Lugana
Country:	Italy
Alcohol:	13%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	3.5
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5239216A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork