

`Brolettino` Lugana 2015

Lugana, Lombardia, Italy



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|-----------------|------------------------------------|
| Grape Varieties | 100% Turbiana |
| Winemaker | Igino Dal Cero |
| Closure | Natural Cork |
| ABV | 13.5% |
| Bottle Sizes | 37.5cl, 75cl |
| Notes | Carbon Neutral, Sustainable |

PRODUCER

In the last two decades, the Dal Cero family have transformed Ca' dei Frati, on the southern shores of Lake Garda, into a thriving estate. Originally comprising just 12 hectares of vines, the family purchased significant vineyard holdings in 2008, growing Ca' dei Frati to over 200 hectares. This increase in quantity is matched by quality and today Ca' dei Frati are among the best producers in Lugana.

VINEYARDS

The secret to the success of the Ca' dei Frati wines is the outstanding vineyards. Most producers in the zone crop at high levels and train the vines high. At Ca' dei Frati, the vines are trained low, newer vineyards have a higher density of planting and yields are well below the average for the area. All grapes are grown in Ca' dei Frati's own vineyards, which are located on the south banks of Lake Garda, near the town of Sirmione. The vines from which 'Brolettino' is made were planted in 1971, with clay soils. The training system is single and double Guyot and the yield is eight tonnes per hectare.

VINTAGE

The very wet winter of 2015 enabled vines to access considerable deep-seated water reserves during the spring, facilitating budding and flowering which lasted until the beginning of June. The particularly favourable climate during the summer ensured that all subsequent phenological stages, from fruit set to maturity, developed evenly. The hot temperatures in July were mitigated by some timely thunderstorms, while a sunny and quite breezy August allowed the grapes to reach a perfect phenolic ripeness. Harvest throughout September and the first week of October was facilitated by numerous sunny days, interspersed with sporadic rainfall. 2015 promises to be a memorable vintage with wines exhibiting balance, great structure and intense aromas.

VINIFICATION

Fermentation took place in temperature-controlled stainless steel tanks before being transferred to small 225 litre barriques for 10 months. Malolactic fermentation was allowed to take place in a selected number of barrels. The wine then aged in bottle for three months before release.

TASTING NOTES

Pale golden in colour, this wine opens with aromas of stone fruits and a touch of vanilla spice from the oak ageing. The palate has rich peach characters, with a creamy, honeyed texture lifted by stony minerality. Intense and concentrated through to the fresh finish.

AWARDS

Sommelier Wine Awards 2018, Gold