

Ca' dei Frati,
`Cuvée dei Frati` Brut NV
Lugana, Lombardia, Italy



PRODUCER

The Dal Cero family has transformed their Ca' dei Frati property, situated on the southern shores of Lake Garda, into a model Italian estate over the past two decades. Back in 1987, they had 12 hectares of vineyard but now, following the purchase of a large chunk of prime vineyard in 2008, they have over 160 hectares. This increase in quantity has been matched by an increase in quality and today they remain the best producer in Lugana.

VINEYARDS

Fruit is sourced from the I Frati (5.84 hectares) vineyard in Sirmione and the Ronchedone (9 hectares) vineyard in Desenzano del Garda. Soils are chalky clay. Vines are single or double Guyot trained. Yields are about 9,000 kilograms per hectare.

VINIFICATION

This sparkling wine was produced using the 'Metodo Classico' process. Alcoholic and malolactic fermentation took place partially in stainless steel and partially in barrique. After triage, it was aged on its lees for a minimum of 36 months before disgorgement and a further four months after. The small proportion of Chardonnay in the blend becomes more evident after lees ageing and adds a rounder, fuller character to the wine.

TASTING NOTES

This is a golden yellow sparkling wine with a fine and persistent mousse. The fragrant nose shows notes of biscuit, hazelnut, hay and ripe tobacco. A silky creamy fizziness gives way to fresh acidity with notes of biscuit and hazelnut.

Grape Varieties	90% Turbiana 10% Chardonnay
Winemaker	Igino Dal Cero
Closure	Natural Cork
ABV	13%
Residual Sugar	6.7g/L
Acidity	7.5g/L
Wine pH	3.05
Bottle Sizes	75cl
Notes	Carbon Neutral, Sustainable