

Ca' dei Frati,
`Brolettino` Lugana 2023
Lugana, Lombardia, Italy



Grape Varieties	100% Turbiana
Winemaker	Igino Dal Cero
Closure	Natural Cork
ABV	13.5%
Residual Sugar	4.2g/L
Acidity	6.65g/L
Wine pH	3.06
Bottle Sizes	75cl

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

Outstanding vineyards are the secret to the success of the Ca' dei Frati wines. 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. Vines were planted in 1971 on clay soils using a single training system and double Guyot with yields up to nine tonnes per hectare.

VINTAGE

The 2023 vintage was marked by favourable conditions with a relatively mild winter and a warm, balanced summer. Rainfall was moderate, helping maintain healthy vine growth, while cooler nights during ripening preserved acidity and freshness in the grapes.

VINIFICATION

Grapes were hand picked and selected in the vineyards and once arrived at the winery were pressed with a pneumatic press. Fermentation took place in temperature-controlled, stainless-steel tanks. The wine remained in stainless-steel tanks, on its fine lees, for six months and it then was transferred to small barriques for another six months. Prior to release, the wine aged for two further months in the bottle.

TASTING NOTES

Pale gold in colour, this wine opens with aromas of stone fruits, rose and a touch of vanilla spice from the oak ageing. The palate has rich peach and apple characters, with a creamy, honeyed texture lifted by stony minerality. It is intense and concentrated with a fresh finish.