



Grape Varieties	100% Turbiana
Winemaker	Igino Dal Cero
Closure	Synthetic Cork
ABV	13%
Residual Sugar	5.3g/L
Acidity	5.7g/L
Wine pH	3.13
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

The secret to the success of the Cà dei Frati wines is outstanding vineyards. Most producers in the zone overcrop and train the vines high. At Cà dei Frati, the vines are trained low, on single or double Guyot, newer vineyards have a higher density of planting, and yields are well below the average for the zone. Vines are 12 to 37 years old. In Lugana, the Turbiana grape is grown on the glacial soils just to the south of Lake Garda. The warmer days give wines with more weight and intensity than those from 60 kilometres to the east. The cool nights, thanks to the moderating influence of the lake, ensure the grapes retain aroma and acidity.

VINTAGE

The 2024 vintage was excellent, characterised by contrasting weather patterns that ultimately favoured quality wine production. The growing season began with beneficial spring rains that provided essential soil moisture and supported healthy vine development during budbreak and flowering. Summer conditions delivered sunshine and warmth, allowing for optimal grape ripening and flavour development throughout the critical maturation period. Harvest operations faced challenges with the return of wet weather, requiring careful timing and selective picking to maintain fruit quality.

VINIFICATION

The grapes were picked by hand and carefully selected. Once at the winery, they were gently pressed using a pneumatic press. The must was fermented in temperature controlled stainless steel tanks to preserve its natural fresh fruit character. The wine was then matured on its lees in 500 litre stainless steel tanks for six months, before spending a further two months ageing in bottle before release.

TASTING NOTES

This wine is pale yellow in colour, with a concentrated and fresh perfume of honeysuckle, apricot, spice and candied fruits. The palate has excellent depth and balance, with a crisp, saline finish.