



Grape Varieties **50% Turbiana**
 25% Chardonnay
 25% Sauvignon Blanc

Winemaker	Igino Dal Cero
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	7.6g/L
Acidity	5.8g/L
Wine pH	3.16
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

Grapes for this wine come from vineyards in Lugana and San Martino della Battaglia, close to Garda Lake. Vineyards lie at an altitude of 70/80 meters above sea level. Vines are between 10 and 15 years old and are trained both with Guyot and spurred-cordon systems. Soil here is clayey limestone.

VINTAGE

The 2023 vintage was marked by considerable challenges, with cooler-than-average temperatures delaying the vine cycle. Frequent rainstorms heightened the risk of disease but also replenished valuable water reserves for the summer. Despite the stress of high August temperatures, careful vineyard management – including canopy trimming and green harvesting – ensured balanced ripening and grapes of excellent quality.

VINIFICATION

The Turbiana and Sauvignon Blanc grapes were hand harvested and selected in the vineyards. Fermentation took place in temperature-controlled stainless-steel tanks, followed by maturation for 12 months on its fine lees. After blending, the wine spent two months in bottle before release.

TASTING NOTES

The trio of Turbiana, Chardonnay and Sauvignon Blanc gives this wine a lively aromatic quality on the nose with notes of tropical fruit and great minerality. On the palate, an initial hint of sweetness is followed by a well-balanced blend of fruit and savoury components, ending with a hint of stony minerality.