



Grape Varieties	100% Cortese
Winemaker	Cristian Pomo
Closure	Agglomerated Cork
ABV	12.5%
Residual Sugar	2g/L
Acidity	5.25g/L
Wine pH	3.25
Bottle Sizes	37.5cl, 75cl
Notes	Vegetarian, Practising Organic, Vegan

PRODUCER

This estate covers 110 hectares in the heart of the commune of Rovereto in Gavi, 40 hectares of which are under vine. Here the grapes give pure, rich and balanced wines. Two single vineyard wines are produced, both of which are unoaked so the character of each vineyard shines through in the glass. The 'Lugarara' is always the more open and forward of the two wines. The wine's aromas of stone fruit and lime peel are immediately beguiling, making this one of our most widely sold wines. The 'Montessora', more mineral driven, has greater intensity and needs longer to show off its best. It will age easily for up to a decade or more.

VINEYARDS

Lugarara is a vineyard located in Rovereto di Gavi at around 300 metres above sea level. Soils are grey marl with loose, sandy topsoil. The vines face south/southeast, are Guyot trained and planted at a density of 4,000 vines per hectare.

VINTAGE

The 2024 vintage was marked by brief periods of high temperatures and frequent spring rainfall. Harvest began in early September but was interrupted by further rain in early autumn, which affected overall yields. Nevertheless, careful vineyard management ensured a good quantity of healthy, high-quality grapes.

VINIFICATION

The grapes were hand-picked and gently pressed upon arrival at the winery. Fermentation then took place at a controlled temperature of 16°C in stainless-steel tanks, lasting approximately two weeks. The wine, aged solely in stainless steel, was bottled in the spring following the harvest.

TASTING NOTES

Straw-yellow in colour with a greenish hue, this wine delights with aromas of white fruit, stone fruit and lime zest, which are immediately beguiling and followed by a subtle yet persistent bouquet of green apples. The palate is well-balanced with a fresh acidity and impressive structure. Almond notes linger on the finish.