PEAKS & VALLEYS

SELVA DEL VESCOVO

LUGANA D.O.C.

2025

100% Turbiana

REGION: Lombardia
AREA: Desenzano del Garda
VINEYARD: Selva del Vescovo vineyard
ALTITUDE: 100 m a.s.l. (328 feet)
EXPOSURE: South
SOIL CHARACTERISTICS: Morenic soil (formed by the retreat of the glaciers)
TRAINING SYSTEM: Guyot
AVERAGE AGE OF VINES: 9 years
DENSITY OF THE VINEYARDS: 4.545 vines/Ha

HARVEST AND SELECTION: Manual harvest in bins between late September and early October
VINIFICATION: Whole-cluster pressing followed by static settling
FERMENTATION TEMPERATURE: 15–18° C (59-64° F)
FERMENTATION LENGTH: 2 weeks
MALOLACTIC FERMENTATION: Not carried out
AGEING: 6 months in concrete tanks, followed by 2 months bottle ageing

ALCOHOL DEGREE: 12,5% Vol | TOTAL ACIDITY: 5,14 g/l | RESIDUAL SUGAR: 3 g/l | DRY EXTRACT: 20,1 g/l | PH: 3,3

PEAKS & VALLEYS - VERONA'S LANDSCAPE: The Peaks & Valleys project, created by Marilisa Allegrini and Andrea Lonardi, celebrates Verona and its three key wine regions: Valpolicella, Soave, and Lugana. Its goal is to showcase both the wines and the territories that shape them, from the rugged slopes of Valpolicella to the volcanic hills of Soave and the moraine landscapes near Lake Garda. These contrasting peaks and valleys form the identity of the wines: limestone vineyards in Valpolicella yield light, savory reds; the volcanic and calcareous soils of Soave produce mineral, age-worthy whites; and the glacial moraine soils of Lugana give structured, complex whites. Peaks & Valleys selects vineyards through strict criteria: soil type, climate, exposure, altitude, native varieties, training systems, and vine heritage. Each wine authentically reflects its origin while meeting modern standards of fine-wine excellence.

TASTING NOTES: Lugana Selva del Vescovo represents the interplay between the expressive character of Turbiana and the Mediterranean exposure of Lake Garda. The vines are trained using the spurred cordon system, and the soils are morainic, of glacial origin. In the glass, it shows a bright yellow hue with subtle golden reflections. The nose reveals white flowers and aromatic herbs, with a distinct note of sage. On the palate, a pronounced sapid character and intense minerality are balanced by a refreshing acidity, contributing to a well-defined and persistent finish.

INSIGHTS: The labels of Peaks & Valleys wines feature illustrations that represent the vineyards and distinctive landscapes of the various project locations. The light blue color of the Lugana label evokes the hue of the waters of Lake Garda. The illustration includes the San Martino della Battaglia Monumental Tower, located near our vineyards, as well as a saturno - the traditional hat of the clergy - referencing the ecclesiastical body from which the vineyard is leased.

SERVICE: Best served at 8–10° C (46-50° F). Open immediately before serving.
FORMAT: 750 ml