



## PIEVECROCE LUGANA 2022



### DESIGNATION of ORIGIN

Lugana

### BLEND

100% Trebbiano di Lugana

### SOIL STRUCTURE

Morainal clayey, deep

### AVERAGE AGE OF VINES

Over 20 years

### TRAINING SYSTEM

Guyot

### SEASONAL WEATHER 2022

The seasonal weather trend was extremely dry, with slower sprouting, a key result in avoiding the frost of the 1st week of March. The soil rich in rock fragments of the Valtènesi area provided excellent resistance to the evaporation that allowed the first moment of stress to be manifested in the 2nd week of July, coinciding with the 1st day of rain, ensuring a perfect state of health and phenolic ripening.

Blooming occurred in early June with no loss of flower, more complicated due to the lack of water reserves, but accomplished thanks to the frosts. Fruit setting was uneven, a symptom of a dry year.

The right veraison made it possible to harvest in the 2nd week of September, picking by making a demanding selection of well-ripened and perfectly balanced grapes.

All our vineyards, despite the adverse year, showed a great ability to evolve and adapt to highly stressful situations, the result of ideas and principles developed and well rooted in the philosophy of Costaripa such as not irrigating unless needed and biodynamic cultivation.

### HARVEST

Always strictly by hand.

In the early morning hours when the air and grape temperature is cooler to preserve the crunchiness of the skins.

### VINIFICATION

White vinification technology and more traditional vinification.

With extra-soft and slow pressing, static decantation and fermentation at controlled temperature.

### REFINEMENT

35% of the must ferments and refines in small old 228-litre white oak barrels.

### TASTING

**COLOUR:** Straw-yellow with greenish highlights tending to yellow, slightly golden over time.

**BOUQUET:** Fragrant with delicate extra-ripe white pulp fruit nuances, peach and citrus fruits. Elegant and ample with good intensity of jasmine flowers.

**FLAVOUR:** Almost crunchy structure, easy-drinking wine.

Juicy pulp with good sapidity, freshness and persistence with light tropical fruit notes.

### WINE PAIRING

Ideal with freshwater and sea fish carpaccio, octopus salad and flaked dried cod, seafood risotto.

**CHEF SERGIO MEI RECOMMENDS:** Mackerel-type fish au gratin with herb bread