Santa Sofia Lugana | DOC

DECANTER & COUPE IMPORTS, LLC



Since 1811, Santa Sofia winery has been crafting stunning wines at the historic Palladian Villa, Sarego, a UNESCO world heritage site. Under the stewardship of winemaker Giancarlo Begnoni and his son Luciano, the forces of tradition and innovation combine, making Santa Sofia one of the most iconic names in Venetian winemaking. The 2024 Lugana glows in a deep straw color with glints of green. Delicate florals on the nose are followed by flavors of almond

and citrus that build in intensity, leading into a clean mineral finish.

Region & Classification

|country| Italy |region| Veneto |sub-region| Lugana |classification| DOC

Terroir & Cultivation

|soil| Post-glacial marl

| **exposure** | Primarily northwest

|elevation| 150-170m

| **farming practices**| Organic farming practices

|harvesting| Hand-picked, mid-September

|age of vines| 15-20 years

|yield| 70 hl/ha



Wine Data

|varietals| Trebbiano di Lugana |alcohol| 13% |pH| 3.25 |acidity| 5.5-6 g/L |residual sugar| 2.2 g/L

Vinification & Aging

|**fermentation**| Soft pressing, fermentation in stainless steel tanks at 16°C

|aging| Aged in stainless steel tanks with additional 3 months of bottle aging

|production| 110,000 bottles

