

FAMIGLIA OLIVINI®

VIGNAIUOLI DAL 1970

Our company has always tried to elevate the peculiarities of each of our vineyard, vines and even individual strains. This meticulous process led us to believe, almost like a dogma, in the potential of our varieties vinified in purity and reinterpreted in a modern way. Absolute respect for the inherent characteristics of the grapes, choosing the most appropriate methods of vinification with preparation of detailed plans for every single vine. The mineral characters transferred to the wines of Lugana, the power and elegance of the Notte a San Martino, the richness of Condolcezza; the longevity and the character of fresh sparkling wines, are all the gifts that our land gives us. Our only concern is the ability to fully appreciate and share them with the patrons of good wine.

Lugana grapes have among their fundamental traits, high acidity - an essential component of the sparkling wine, the health and preservation of the sparkling wine depend on it. For making sparkling wine, these grapes are harvested early and subsequently processed using the traditional method. Elected by the press as one of the best local wines of Italy, the Lugana Brut OLIVINI looks energetic, alternating a delicate nose with a sweet floral and fleshy fruit with strong hints of fresh bread.





LUGANA DOCG

Of straw yellow colour, with greenish reflexes, it is characterised by elegant scents, pleasantly fruity and intense, with delicate citrus tones. It is a fresh and tasty wine, full-bodied, with a pleasant persistence of aftertaste.
GRAPE VARIETY Pure Trebbiano di Lugana
WINEMAKING: partial cold maceration for 12 hours at 5°C, alcoholic fermentation via selected yeasts at a controlled temperature, partial malolactic fermentation.
 Alcoholic content 13% by volume;
 Total acidity 6,5 g/l; Residual sugars 5,0 g/l.

“DEMESSE VECCHIE” LUGANA DOCG

Produced exclusively in one of the “cru” vineyards of the company, result of plant over-maturation and following grape selections. The long aging on fine lees and a long bottle curing grant this wine a graceful and complete taste; of straw yellow colour, it is full and round at the taste, supported by a solid texture and remarkable persistence.
GRAPES: Pure Trebbiano di Lugana
WINEMAKING: Light over-ripening on the vine. Aging on fine lees for about 12 months. In bottles for at least six months.
 Alcoholic content 13,50% ;
 Total acidity 6,0 g/l;
 Residual sugars 6,0 g/l.

LUGANA BRUT DOCG METODO CLASSICO

The perlage is fine and persistent, the scents are definitely fruity, accompanied by a fresh, savoury but at the same time creamy and defined taste with light bubbles.
GRAPE VARIETY Pure Trebbiano di Lugana
WINEMAKING The wine is fermented in the bottle, resting on the yeasts for least 30 months, thus acquiring its typical characteristics. Manual degorgement after freezing the bottle neck, and the addition of a liquor very suitable for the product.
 Alcoholic content 13% by volume;
 Total acidity 6,5 g/l; Residual sugars 8,0 g/l.

“NOTTE A SAN MARTINO” MERLOT BENACO BRESCIANO IGT

Very intense red colour, ethereal bouquet of ripe fruit, coffee and chocolate, very recognisable, velvet taste.
GRAPE VARIETY: Pure Merlot
WINEMAKING: drying in the loft, prolonged maceration, alcoholic fermentation via selected yeasts, complete malolactic fermentation.
REFINEMENT: In French barriques for 24 months, then in steel tanks for several months and then left to rest in the bottle.
 Alcoholic content 14,50% by volume;
 Total acidity 5,0 g/l; Residual sugars 3,0 g/l.