sguardi di terra

radici in Valtènesi e Lugana

HISTORY

A shared passion for wine and oenology has always brought together Massimo Pinetti, Maurizio Venegoni, and his son Andrea.

For years, this interest remained a hobby, in the background of family commitments and well-established careers in the worlds of Food and Interior Design.

What began as a simple pastime gradually evolved into a true mission. In-depth studies, hands-on experiences, and journeys through Italy's renowned wine regions shaped their knowledge and deepened their passion for wine.

It was only after months of searching among the vineyards of Piedmont, Veneto, and Lombardy that they found their "love at first sight" on the shores of Lake Garda, particularly in the lands of *Lugana*.

New planting: rooted grafts *Spring 2024*

New planting: seedling after 3 months *Summer 2024*

Plant vineyard from 2000 *As it looks today!*

FIRST STEPS

Then came another important step: finding a trusted *agronomist* and *oenologist*, experts in the potential and most harmonious natural expressions of those lands, to work side by side in creating the range of wines to offer to the market.

THE BAPTISM

Finally, the choice of the company name. It was inspired by the image of their vineyard blanketed in snow during its first winter, which brought to mind the words from a music album of their youth: the symphony *"...di terra"* by the Progressive Rock band Banco del Mutuo Soccorso, written in 1978.

"...nei suoni e nei silenzi di terra"
[...in the sounds and silences of the earth]
thus concluded the poem in the title of that symphony—a powerful ode to the silent industriousness of nature and the ancestral bond between humanity and its "earthly" roots. A bond that wine celebrates and materializes as a primordial and deeply fruitful union.

Wine is a masterpiece, born of respect for nature, its fragility, and its infinite resources.

BIO

Today, the Società Agricola Sguardi di Terra produces a collection of wines where passion, expertise, and a desire to experiment intertwine with a deep love for the land.

Starting with Lugana, crafted from their *organic vineyard* in Lonato del Garda, this wine serves as the winery's signature and manifesto: mineral, pleasantly savory, and perfect for accompanying carefree days by the lake for both locals and tourists.
The choice of organic farming stems from a profound understanding of the morphological, climatic, and cultural identity of the terroir, while also reflecting a commercial strategy focused on *sustainability*.

Complementing the selection of Lugana DOC wines are those from the Valtènesi DOC Riviera del Garda Classico: the Chiaretto and the Valtènesi Groppello.

sguardi di terra
LUGANA
DENOMINAZIONE DI ORIGINE
CONTROLLATA
BIO
2023
Scapuscia

FROM SILENCE TO GLANCES

And it was precisely by looking around, in every direction, in this land of wonders, that after nearly four "vegetative" seasons spent among the vineyard vines or in the shade of lush olive trees, the initial awkward *"silences"* gave way to the first simple yet knowing *glances*.

Perhaps still humble and hesitant, but in this way, the initial "silent" shyness was overcome. Here is the new and complete "SGUARDI DI TERRA" range, where each *glance* is already the search for a path, a route traced by the sounds and rhythms of nature, whispered each year in the magical and unpredictable alternation of climatic events and seasons.

PRODUCTION LOCATION

sguardi
LUGANA
BRUT

MASSIMO'S GLANCE

Massimo Pinetti, since August 2023, has embarked on a new chapter in the evolution of his brand, welcoming aboard a highly qualified partner, André-Michel Ballester.

ANDRÉ-MICHEL'S GLANCE

André-Michel Ballester, a renowned manager in the healthcare sector, brings with him not only extensive international experience in the business world but also a deep-rooted passion for wine.

Lugana
D.O.C.

OUR
LUGANA DOC

LUGANA DOC

BIOLOGICO

Made from pure Turbiana grapes, straw yellow in color with greenish highlights, hints of citrus fruits, hints of green apple, peach and white flowers, with a light mineral touch. The palate is fresh, savory, with balanced acidity.Harmonious and well-structured, it goes well with fish dishes, shellfish , sushi, but also with light appetizers and white meats.

Scapuscià
"Stumble." It comes from the vineyard where we "stumbled," the one that started it all and made it possible to realize a dream.

GRAPE VARIETY
100% Turbiana

PRODUCTION AREA
Lonato del Garda (BS)

ALCOHOL CONTENT
13%

SERVING TEMPERATURE
10 - 12 °C

LUGANA DOC RISERVA

BIOLOGICO

Thanks to its marked acidity, our wine from Turbiana grapes offers the possibility of refinement and aging, opening up to interesting and potential evolutions. Resting first in wood (in barrique and tonneau) and then in the bottle, contributes to the creation of a Lugana Riserva of great character, robust but at the same time velvety. The harmony between the cold, mineral notes and the complexity of the tertiary ones, favors pairing with structured dishes.

Saltaföss

"Saltafosso" (Jump the Ditch). Riserva represents crossing a river, overcoming difficulties. It is a message of Good Omen!

GRAPE VARIETY
100% Turbiana

PRODUCTION AREA
Lonato del Garda (BS)

ALCOHOL CONTENT
13%

SERVING TEMPERATURE
10 - 12 °C

LUGANA DOC BRUT

BIOLOGICO

From Turbiana grapes , Spumante Metodo Classico re-ferments in the bottle for 24 months on the lees. Straw yellow color with fine, persistent bubbles.Aroma of citrus, yellow peach, ample and fragrant, with delicate floral and mineral notes. Fresh, lively and creamy with pleasant acidity. Delicate herbal accents and almond notes draw a balanced and pleasant finish.

Inlàri
"Through the air," like the bubbles...

GRAPE VARIETY
100% Turbiana

PRODUCTION AREA
Lonato del Garda (BS)

ALCOHOL CONTENT
12,5%

SERVING TEMPERATURE
5 - 6 °C

VALTÈNESI
RIVIERA DEL GARDA CLASSICO

OUR
VALTÈNESI DOC

VALTÈNESI DOC

BIOLOGICO

Is known as "the wine of a night," as the grapes are macerated a few hours to achieve the delicate color reminiscent of a rose petal. Elegant and complex, with hints of red berries from underbrush (raspberry and currant), citrus (pink grapefruit) and white flowers. Light notes of sweet spices are perceived. Freshness, tanginess and lively acidity complement a harmonious structure.

GRAPE VARIETY
Groppello 70%, Barbera 15%
Sangiovese 10% , Marzemino 5%

PRODUCTION AREA
Valtènesi (BS)

ALCOHOL CONTENT
12,5%

SERVING TEMPERATURE
10 °C

VALTÈNESI DOC

BIOLOGICO

From Groppello grapes. Brilliant deep red color when young, with slight violet hues, turning garnet in aging. Fruity (raspberry and strawberry) and floral (red roses) aromas, with spicy notes (clove) in the background. Simple on the palate in its great elegance.

GRAPE VARIETY
100% Groppello

PRODUCTION AREA
Valtènesi (BS)

ALCOHOL CONTENT
12,5%

SERVING TEMPERATURE
18 - 20 °C

AZIENDA AGRICOLA
CERTIFICATA BIOLOGICA

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