



SALTAFÖSS

AGE-WORTHY ORGANIC WHITE WINE

“Saltaföss” means “jump the ditch” in the local dialect — a good-luck message about overcoming obstacles.

Made from organically grown Turbiana, this Lugana Riserva combines marked acidity with excellent ageing potential. Maturation in tonneaux and barriques, followed by bottle ageing, gives depth, character and velvety balance.



TASTING PROFILE

APPEARANCE

Intense straw yellow with luminous golden highlights.

NOSE

A mineral bouquet enriched by ripe fruit, subtle spice and delicate toasted notes.

PALATE

Structured yet velvety, with balanced freshness and flavours of spice, nuts and almonds.

VINEYARD & WINEMAKING

GRAPE VARIETY	100% Turbiana	PRODUCTION AREA	Lonato del Garda hills (Brescia), Italy
ALTITUDE	200 m above sea level	SOIL	Morainic soils rich in clay and gravel
TRAINING SYSTEM	Guyot	HARVEST	Hand-picked in the second half of September
VINIFICATION	Cold maceration and pressing; 10-day fermentation in steel; 14 months in tonneaux and barriques.	BOTTLE AGEING	6 months
ALCOHOL	SERVE AT	PAIRING	
13% vol.	8–10 °C	Excellent with fish dishes, pasta and risotto; particularly well suited to grilled meats and mature cheeses.	