



SCAPUSCIÀ

THE WINE WHERE OUR STORY BEGAN

“Scapuscia” means “to stumble” in the local dialect. It was in this vineyard that we first “stumbled” upon the place that sparked our journey and turned a dream into reality.

Made exclusively from Turbiana grapes grown on the morainic hills around Lake Garda, this organic Lugana combines vivid freshness, distinctive minerality and a poised, harmonious structure.



TASTING PROFILE

APPEARANCE

Intense straw yellow with subtle green highlights.

NOSE

Floral and fruit-driven, with white peach, Golden Delicious apple, pear and delicate anise notes.

PALATE

Fresh, savoury and supple, with excellent balance and a refined almond finish.

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 followed by pressing; 10-day fermentation in stainless-steel tanks; 3 months' maturation in stainless steel.	BOTTLE AGEING	3 months

ALCOHOL
13.5% vol.

SERVE AT
8–10 °C

PAIRING

Ideal with fish dishes, pasta and risotto. In the Lake Garda tradition, enjoy it with pike, European perch or whitefish; it is also excellent with flavourful fish soups.