Patrizia Cadore

Italy - Lombardy - Pozzolengo (BS)

UBERTO LUGANA SPARKLING WINE

100% Turbiana

Production area: Pozzolengo (BS)
Terrain: variegata combinazione di argille prevalentemente calcaree ricche di sali minerali
Harvest: manual
Vinification: Fermentation in autoclave for 3 months at controlled temperature
Refinement: on selected yeasts
Color: giallo paglierino
Fragrance: Yellow-fleshed fruits, peeled almonds, and herbs
Flavor: fresh and savory
Alcoholic Grade: 12,5% vol

Ownership/Founders Patrizia Cadore / Giovanni Cadore
Start of Activity 1960
Vitiviniculture Traditional
Hectares 9
Bottles produced 60.000

The Cadore family's connection with wine dates back to the early 1800s when they produced Torcolato wine from Vespaiola grapes in Mason Vicentino in the province of Vicenza. Since then, thanks to the great-grandfather Francesco, Cadore wines were well known and regularly exported to the United States. The turning point came in 1954 when the Cadore family bought vineyards in the Lugana region in the province of Brescia where Adriano Cadore, moving with his brothers, managed the farm for many years. Since 2010, his niece Patrizia started to take care of the company with the same passion and determination as her uncles, producing wines of great quality. In 2016 Giada, daughter of Patrizia, joined the working group in the cellar: a guarantee of continuity for the Cadore company for the next few years. The main grape variety is Turbiana, from which Lugana is produced, with vineyards covering a total area of 9 hectares, tended with great skill and dedication. Patrizia Cadore accurately interprets the winemaking tradition of Garda through two Luganas, one more "dry" and one classic as well as a Riserva produced only in great vintages. The great icon of whites is San Martino della Battaglia - from Friulano grapes - which in the Pozzolengo vineyards achieves extraordinary results, confirming this small producer as a perfect ambassador of its territory.