



History

The largest estate in the Lugana zone – over 100 hectares – Tenuta Roveglia was founded by Swiss industrialist Federico Zweifel in the 1930s and recently completely restructured. The vineyards themselves extend over 60 hectares; there are handsome cellar facilities in Pozzolengo. Paolo Fabiano, with the help of consultant Flavio Prà, heads this historic firm. Roveglia offers four excellent Lugana labels along with the classic wines of the Garda such as Chiaretto and an excellent Cabernet Sauvignon. Chardonnay, pinot nero and sauvignon blanc are grown as well. The Lugana Brut, metodo italiano, has a fragrant nose and a creamy mousse, freshy, fruity and flavorful. The estate's top label is Superiore Filo d'Arianna, from vines over



40 years old, fermented and aged in barrique on its own lees, and then matured for a long time in the bottle before release. The result is a structured, solid, full-flavored white, velvety, rich in fruity fragrances and elegant spicy notes. It can age comfortably for years. Between these two styles is the Superiore Vigne di Catullo. It is one of Roveglia's most admired wines. It is not vinified in wood, and has a soft vein sustained by elegant acidity and delicate tones of yellow peach and almond.

Vineyard

In an area already celebrated by Catullo 2000 years ago, the vineyards of the morenic hills on the southern side of the Garda Lake exploit an exceptional micro-climate. The clay nature of the soil, misty mornings followed by beautiful sunny days, the large availability of water, and the limited thermal oscillations during the year create favourable conditions for the maturation of grapes which acquire an extraordinary richness of taste. At the centre of an area designated the first cru of the Lugana, stand the walls of an ancient country house: the cascina Roveglia. The Tenuta Roveglia was born in the thirties from the love of a Swiss textile business man, Frederic Zweifel, an emigre from the Glarus mountains to Verona. Initially wine was produced using traditional methods, and only for friends and connoisseurs. The Tenuta was enlarged in the sixties by Frederic's son, Giusto, and then completely transformed in the eighties with the creation of new vineyards and the acquisition of modern equipment.

The Tenuta Roveglia has a surface of more than 100 hectares, and with vineyards covering about 50 hectares, the Tenuta Roveglia boasts the most extensive vineyard in the area of Lugana. Many of these vineyards benefit from long-established vines, possessing an extensive network of roots. New regulations made the area of Lugana part of a much wider area denoted as the area of the Garda DOC. This has allowed the implantation in the morenic hills of new types of vines such as Chardonnay, Pinot Noir Sauvignon, Cabernet Sauvignon and others. The Tenuta Roveglia has always dedicated much care to the treatment of its vineyards, thus succeeding in producing grapes of the highest quality, giving it its high reputation.

TENUTA ROVEGLIA



Tenuta Roveglia

Production

The production is limited and selective: quantity is always sacrificed in order to produce quality. After the initial gathering, the grapes chosen from among those most ripe undergo a delicate pressing. Great care is taken to allow slow maturation of the wines in order to optimise production and conservation of perfumes and flavours. Soil and climate



combined with the competence and care of enologist Cesare Ferrari and director Paolo Fabiani have made the Lugana of the Tenuta Roveglia famous, as shown by the number of prizes it has received. The most important of



these has been The Great Gold Medal awarded to the Tenuta Roveglia at the Third International Vinitaly Concourse (1995) under the sponsorship of the Union International des Oenologues. Tenuta Roveglia's Lugana Vigne di Catullo was chosen to receive this honor out of more than 1000 wines, 40% of which were foreign. Today the Lugana of the Tenuta Roveglia is served in many of the most prestigious Italian restaurants.

The Tenuta Roveglia today produces four different types of Lugana: the Classic Lugana, the selection of Lugana Vigne di Catullo, the selection of Lugana Filo d'Arianna, and the Lugana Brut (Charmat procedure).

FROM GAMBERO ROSSO (MARCH 2011) – “LONG LIVE LUGANA!”

Tenuta Roveglia

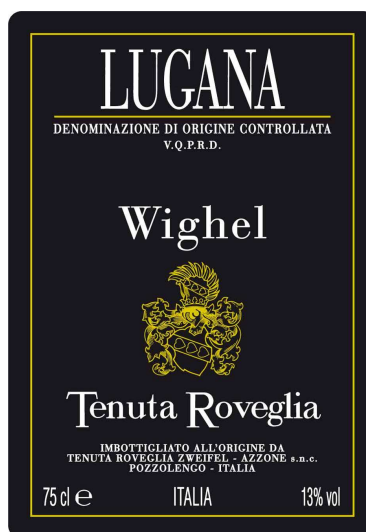
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Tenuta Rovaglia



LUGANA "WIGHEL"

A high-quality straw-yellow wine with a brilliant taste, featuring the best characteristics of the wines from the Lugana area: a strong body, a delicate fragrance and a refined bouquet. It is ideal with fish, white meat, and hors d'oeuvres. It is also highly appreciated as an aperitif.

Varietal: 100% "Trebiano di Lugana" grapes.

Harvest: Harvest takes place in the third week of September.

Production: The production per hectare is 10,000/11,000 kilograms.

First, grapes are roughly selected. Unsuitable grapes are eliminated, then the real harvest is carried out by hand in small plastic boxes. Soft pressing with 60% maximum extraction of must. White vinification with fermentation in steel barrels. Once the fermentation is over, the wine rests into the barrels on its own sediments until the end of October, when it is cleaned and decanted. It is then bottled according to various stages, from February to December of the subsequent year. It is put on the market after having rested in bottles for 2/3 months.

Alcoholic strength: 13% Vol.

Total acidity: 6 g/l

Dry extract: 20,5 g/l

To be served cool (8-10C)





LUGANA DOC SUPERIORE "VIGNE DI CATULLO"

A superior quality wine with a typical intense golden color. It is vigorous and velvety at the same time. Grapes come from ancient vineyards, raised in a territory celebrated by the roman poet Catullus 2000 years ago. Its rich aroma, fortified by walnut and ripe fruit tones and an intense almond after-taste, makes it excellent to accompany pasta, grilled meat, risotto and cheese.

Short technical sheet:

90% Trebbiano di Lugana grapes, 10% Chardonnay grapes.

The Trebbiano di Lugana grapes come from vineyards more than 45 years old. The production per hectare is 6,000/7,000 kilograms.

Harvest takes places in the first ten days of October. First, grapes are roughly selected. Unsuitable grapes are eliminated, then the real harvest is carried out by hand in small plastic boxes. Soft pressing with 60% maximum extraction of must. White vinification with fermentation in steel barrels. Once the fermentation is over, the wine rests into the barrels on its own sediments until the end of October, when it is cleaned and decanted. It is then bottled according to various stages, from February to December of the subsequent year. It is put on the market after having rested in bottles for 2/3 months.

Alcoholic strength: 13%

Total acidity: 6,5 g/l

Dry extract: 22,5 g/l





LUGANA DOC SUPERIORE "FILO DI ARIANNA"

A Lugana Superiore wine with a great character, obtained from a barrique vinification aiming at creating a product with characterized by a peculiar fragrance. The Filo d'Arianna wine combines rich fragrances with a round, harmonious, and velvety taste. It is highly recommended for fish and grilled meat. It is ideal for risottos and cheese.

Short technical sheet:

100% Trebbiano di Lugana grapes come from vineyards more than 45 years old. The production per hectare is 6,000/7,000 kilograms. Vintage takes place on the first decade of October. First, grapes are roughly selected. Unsuitable grapes are eliminated, then the real harvest is carried out by hand in small plastic boxes.

Soft pressing with 50% maximum extraction of must. White vinification with fermentation in small 225 liter oaken barrels (barriques). Once the wine has fermented in its wooden barrels, it stays there on its own sediments until the end of June of the subsequent year, when it is decanted in steel basins and cleaned from its sediments. It is then bottled in November/December of the year following the harvest and put on the market after having rested in bottles for one year.

Alcoholic strength: 12,5%

Total acidity: 6,5 g/l

Dry extract: 24,5 g/l



SPARKLING WINE LUGANA BRUT

This wine is obtained from the ancient Turbina vineyards. Its smart bouquet is marked by flowery shades and vanilla tones. Its perlage is thin and elegant. It is a dry fizz wine characterized by a body and a structure which combine strength and delicacy. It can accompany food of any kind.

Short technical sheet:

100% Trebbiano di Lugana grapes. Vintage takes place on the first decade of September. First, grapes are roughly selected. Unsuitable grapes are eliminated, then the real harvest is carried out by hand in small plastic boxes. Soft pressing with 60% maximum extraction of must. After having fermented in steel barrels, the wine stays in them on its own sediments until the end of October, when it is decanted and cleaned from its sediments. Vinification is carried out according to the Charmat method. The wine undergoes a second fermentation phase. In the month of April/May following the harvest, it is put in steel autoclaves together with selected yeasts for other 5/6 months approx. - then it is bottled and put on the market after having rested in bottles for 5/6 months.

Alcoholic strength: 12,5% Vol.

Total acidity: 6,5 g/l

Dry extract: 20,5 g/l

