

FAMIGLIA OLIVINI®

VIGNAIUOLI DAL 1970



The Olivini company has always tried to raise the particularities of each grape variety, vineyard and even individual strains. This meticulous operation led them to believe in the potential of the varieties vinified in purity and reinterpreted in a modern way. Absolute respect for the intrinsic characteristics of the grapes by choosing the most appropriate winemaking technique up to the development of different winemaking plans for each individual vineyard. Continuous agronomic effort aimed at consolidating a personal production style, through the propagation of the vegetative material of the vines, which allows him to challenge the market with wines they conceived and developed such as Lugana Metodo Classico and passito Merlot. The good fortune to work on the "damned" limestone clays, which give so much effort in the vineyard and equally satisfy the results and fruits that these lands give them. The minerality transferred to the Lugana wines, the power and elegance of the Night in San Martino; the wealth of Condolcezza; longevity, freshness and character of sparkling wines; all gifts that the earth gives him; the only concern is to be able to fully appreciate them and share them with good wine drinkers.

People always wondered why they insisted so much on making sparkling wine, thinking that it was not the right grape to produce such a complex wine and that they did not even have the ability to produce it. And precisely for this reason they were increasingly convinced that they were right. In fact, the more time passed the more the consumer noticed this sparkling wine

practically impossible not to recognize and very pleasant to drink. Although the road is still uphill, they managed to express with their Sparkling wine what every wine should have at its origin today. The Lugana grape has among its fundamental traits the high acidity, a fundamental component of the sparkling wine; on it depends the health and good conservation of the sparkling wine, as well as its pleasantness. From these grapes, harvested through an early harvest, vinification and subsequent sparkling wine production begins using the classic method. Elected by the specialized press one of the best autochthonous sparkling wines in Italy, the Lugana Brut OLIVINI is energetic, alternating a delicate flowery nose with a sweet and fleshy fruit with strong hints of fresh bread. The mouth, on the other hand, offers the best in closing, where it is dominated by the most beautiful territorial tract, a perfectly integrated limestone mineral with a straightforward texture, of beautiful acid tension. Lugana Brut was also joined by the classic method Rosé obtained from grapes typical of Lake Garda (Barbera, Merzemino, Sangiovese and Groppello). Over the years, people began to believe in the sparkling wine of indigenous grapes in Italy ... In fact, in the year 2005, ANIMA, the Italian national association of the classic indigenous method (www.metodoclassico.org) was born on the foundation that the most famous sparkling wine in the world, or rather champagne, is produced with indigenous grapes, grapes that have settled and rooted in the microzone over the centuries exactly like the vines of the producers of the association



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