Winemaker: Salvatore Lovo
Generation: 2nd

Frizzante KEG

A friendly play on Prosecco, Salvatore Lovo's frizzante is clean, bright and balanced. Made from grapes grown in the Euganean Hills (a morning's drive from Venice), it benefits from the estate's high altitude and cool evenings, even in summer. Volcanic soils add to the wine's zippy character, and as always with Lovo, yields are exceptionally low - the equivalent of just one bottle per plant!

WINEMAKER BIOGRAPHY

The father-daughter team of Salvatore and Silvia Lovo continue to shine bright as they expand their family's repertoire beyond Prosecco and Moscato. A short distance from Venice, they consistently take their cool climate wines in new directions that both surprise and impress.

ENOLOGIST

Salvatore Lovo and Andrea Senigallia

TASTING NOTES

Color	Pale yellow
Nose	Mineral-driven, with hints of stone fruit
Palate	Clean and bright, with tight perlage
Finish	Crisp and clean

VINEYARD & VINIFICATION

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Vineyard Location	Colli Euganei DOC, Veneto
Vineyard Size	17 ha
Varietals List	50% Glera 50% Chardonnay
Farming Practices	Sustainably farmed, including dry-farmed; grapes picked by hand; vegan
Elevation	300 m
Soils	Clay and volcanic rock
Maturation Summary	Bottled for 0 months
Alcohol	12.0 %
Acidity	5.9 g/liter
Residual Sugar	3.5 g/liter
Annual Production	195,000 bottles

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LOVO

An enologist himself, winemaker Salvatore Lovo long worked as a consultant in other areas of Italy, including Tuscany, the Marche, and Abruzzo. Today, alongside his daughter, Silvia, Salvatore focuses on historic varietals that help to define his own region in the hills near Padua. One of these is Fior d'Arancio, verily the estate's crown jewel. A rare clone of Moscato Giallo, Fior d'Arancio (trans. "orange blossom"), grows in a tiny zone of just a few square miles, and is famous for its stunning, citrus-driven aromatics. It's estimated that no more than a dozen estates here work with Colli Euganei Fior d'Arancio, and Salvatore's own family helped elevate its status to DOCG. Written records going back to the 1300s have traced Fior d'Arancio to the eastern Mediterranean, and old-timers still refer to it as Moscato Sirio (Syrian Moscato).

In addition to the 17 hectares of high-altitude vines that Salvatore Lovo owns, the winemaker also has long-term contracts with a number of local, organic-minded families who all farm tiny parcels of 1-3 hectares. In this way, he is able to produce both single estate wines and also pursue a series of other projects – including La Perlina Moscato – and partner with the likes of Andrea and Alberto Bocelli.

Rising up from the flat, expansive Po River Valley where so much of the Veneto's white wine is produced, the ancient Colli Euganei, or Euganean Hills, stand alone in a multitude of ways. Most notably, this green archipelago of hills has long been known for producing wines with pronounced acidic poise and aromatics. The mounts themselves emerged some 2 million years ago, as seawater receded around the site of great, underwater volcanoes. The resultant combination of volcanic and calcareous soils today invests the region's wines – even the reds – with a minerality, freshness and persistency that can't be repeated in the surrounding lowlands.

REGION

VENETO

Home to the iconic cities of Venice and Verona, Veneto is also Italy's second most prolific region in terms of wine production. Whites like Pinot Grigio and Prosecco, in particular, are made en masse in the lowlands proximate to the Adriatic. Beyond this, however, Veneto is also home to world-class estates and wines that couldn't be made anywhere else (not least of all the renowned Amarone della Valpolicella). From coastal flatlands to subalpine hills, a vast diversity of microclimates gives this wine region a unique edge. There are an impressive 28 DOCs and 14 DOCGs, with Prosecco, Pinot Grigio, Soave, and the red wines of Valpolicella all calling the Veneto home.

Beginning on the edge of Lake Garda, this NE region has 7 provinces: Belluno, Treviso, Venezia, Verona, Vicenze, Padova and Rovigo. Its northern boundary is protected from harsh weather conditions by the Dolomites, and cooler conditions in the north are well-suited to white varietals like Garganega (the main grape in Soave). In contrast, the warmer Adriatic coastal plains and river valleys near Lake Garda are where the renowned Valpolicella, Amarone, and Bardolino reds are produced.

It is believed that Veneto is one of the oldest wine-producing regions in the world, dating back to the bronze age. Its main port, Venice, has long served as a point of entry for new varietals, and departure for its products. Italy's very first school for oenology was founded in Conegliano in 1885, and today Europe's most important wine fair, VinItaly - with a draw of some 200,000 people - takes place each spring in Verona.

COLLI EUGANEI DOC

While many of the Veneto's low-lying DOCs have terroirs based on either alluvial soils or the carbonates of an ancient sea bed, the Colli Euganei (Euganian Hills) are volcanic, rising up from the Venetian plain just SW of Padova. Their soft, green slopes, therefore, have trace elements not found anywhere else near Venice. Along with the extra bit of altitude, this helps define the area's fresh, clean, mineral-driven style. Colli Euganei has a Mediterranean climate, meaning warm and dry summers overall, followed by mild, wet winters. As with other hilly areas found in Italy's north (ie Piedmont's Langhe district) southern-facing slopes are often considered ideal for red varieties in particular.

Established in 1969, Colli Euganei is a relatively small designation that touches 17 villages in the province of Padova. The DOC underwent one major change in 2010, when its local star, Fior d'Arancio (a unique sub-clone of Moscato Giallo), was awarded its own DOCG. While this (often sweet) wine remains the area's primary claim to fame, there are 2 dozen additional wines permitted, including both frizzante- and spumante-style wines. Reds, which can be leaner and earthier than their lower-altitude cousins, often incorporate Cabernet Franc, Cabernet Sauvignon, and Merlot (which all have a long history in the Veneto). Beyond Riservas, there are no aging requirements for the wines of this DOC.