

OTTELLA LUGANA DOC

LUGANA DOC IS A SMALL DENOMINATION THAT STRADDLES THE BORDER BETWEEN LOMBARDY AND VENETO AND PRODUCES ONLY WHITE WINES FROM THE HIGH-QUALITY TURBIANA GRAPE VARIETY, ALSO KNOWN AS TREBBIANO DI LUGANA. LUGANA LIES SOUTH OF ITALY'S LARGEST LAKE, LAGO DI GARDA, PARTLY IN VENETO AND PARTLY IN LOMBARDY. THE DENOMINATION IS OF THE FEW DENOMINATIONS THAT CROSS A REGIONAL BORDER. THE UNIFORM CLAY SOILS, THE TEMPERATURE-MODERATING INFLUENCES OF THE LARGE LAKE, AND THE CONFINING HILLS COMBINE TO CREATE A CLEARLY DISTINCT TERROIR.

TASTING NOTES

Light, glit tering straw-yellow color. The nose shows exotic fruit and citrus notes, with fine and elegant minerality. On the palate it is warm, persistent well-balanced, with a long, fruity, and mineral finish.

FOOD PAIRINGS

Excellent with seafood and crudo. It also suits pasta with vegetables very well, light soups, savory first courses, and white meat.

VINEYRD & PRODUCTION INFO

Vineyard location:	Peschiera del Garda (VR)
Vineyard size:	40 Ha
Green status:	Sustainable
Soil composition:	Mixed texture from calcareous to clay
Training method:	Double bow Guyot
Elevation:	75 m a.s.l.
Vines/hectare:	4,000 - 4,500/Ha
Exposure:	South/Southeast
Vine Age:	5 - 30 years
Harvest time:	End of September
First vintage:	1960
Production:	200,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Turbiana (Trebiano di Lugana)
Fermentation container:	Stainless steel tanks (20 days at max 16°C)
Type of aging container:	Stainless steel vats of 150 hl
Length of aging:	5 months
Length of bottle aging:	1 month

TECHNICAL DATA

Alcohol:	12.5 %
Residual sugar:	5.0 g/L
Acidity:	6.4 g/L
Dry extract:	23 g/L

PRODUCER PROFILE

Estate owned by:	Michele Montresor
Winemaker:	Michele Montresor
Total acreage of vine:	99 (40 hectares)
Winery Production:	350,000 bottles
Region:	Veneto



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