

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 NOTE



Bright straw yellow colour.

The elegant, mineral nose is marked by pleasant exotic notes, hints of candied fruit and citrus.

The palate features remarkable expressive elegance, assertive density typical of the variety, proving warm and lingering.



OTTELLA



FOOD PAIRINGS

Ideal with lake and sea fish, soups, flavoursome pasta and rice dishes, white meat served in a sauce.



VINEYARD & PRODUCTION INFO

Vineyard location: San Benedetto di Lugana, Peschiera del Garda (VR)

Vineyard size: 69 Ha

Green status: conventional

Soil composition: from calcareous to clayish

Training method: double bow Guyot

Elevation: 75 m asl

Vines/hectare: 4.000-4.500

Exposure: South, Southeast

Vine age: 5-30 y

Harvest time: end of September

First vintage: 1905

Production: 530.000



WINEMAKING & AGING

Varietal composition: 100% Turbiana (Trebiano di Lugana)

Fermentation container: stainless steel tanks

Type of aging container: stainless steel tanks

Length of aging: 5 months

Length of bottle aging: 1 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 3,8 g/L

Acidity: 6,6 g/L

Dry extract: 2,5 g/L



PRODUCER PROFILE

Estate owned by: Francesco e Michele Montresor

Winemaker: Domenico Mazzotta and Lodovico Montresor

Total acreage of wine: 95 Ha

Winery production: 1.000.000 bottles

Region: Veneto



VIAS IMPORTS LTD.

viaswine.com | @viaswine
875 6th Ave Suite 15 New York,
New York 10001