



OTTELLA



LE CREETE DOC Lugana

GRAPE VARIETIES

100% Turbiana (Trebbiano di Lugana).

PRODUCTION AREA

San Benedetto di Lugana, located in the southern area of Lake Garda. The grapes come from our own vineyard, Le Creete, 12 hectares in the heart of Lugana, marked by a high white clay content.

HARVEST

From the end of September until late October. The harvest and bunch selection are done strictly by hand (in small 17 Kg cases).

PRODUCTION METHOD

Gentle, soft crushing of whole bunches for most of our production, while the rest is lightly destemmed by oscillation. Then follows a strict winemaking process: racking off the lees by natural settling, slow fermentation at a controlled temperature (14°/18°C); ageing for 6-8 months on fine lees.

SENSORY DESCRIPTION

Intense golden yellow. Pervasive on the nose with immediate exotic hints of pineapple and notes of grapefruit. It unfolds pleasantly with a remarkable mineral sensation. It is a wine with character and great aromatic elegance. Taste expectations are satisfied by its richness, consistency, and balance. It is a determined, mineral wine with gratifying pulp.