



OTTELLA



LUGANA

DOC Lugana

GRAPE VARIETIES

100% Turbiana (Trebiano di Lugana).

PRODUCTION AREA

San Benedetto di Lugana, located in the southern area of Lake Garda. The grapes come from estate vineyards, in the best winegrowing areas of the appellation, characterised by high content of white clay.

HARVEST

The harvest and bunch selection are done strictly by hand in small 17 Kg cases, in the last ten days in September.

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 5 months on fine lees.

SENSORY DESCRIPTION

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.