



OTTELLA

# GRAPPA

GRAPPA DI LUGANA  
DENOMINAZIONE DI ORIGINE CONTROLLATA



Obtained from precious selected pomace of Lugana grapes harvested in the old vineyards of the Ottella winery, it is vinified with a very low sulphites content. This grappa is the noble expression of a “humble” product, prepared and distilled in accordance with a strict protocol laid down by the master, Vittorio Capovilla, the undisputed number one in distillation of very high quality. His whole philosophy can be summed up in a simple concept: “If you start with exceptional raw material, the only risk is ruining it. The raw material comes before everything, then the rest fits into place.”