



OTTELLA

LE CREETE

LUGANA DOC



GRAPE VARIETIES

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.

TRAINING SYSTEM

Double Guyot.

YIELD

90 q/ha

HARVEST

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

WINEMAKING

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.

TASTING NOTES

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.

FOOD PAIRING

Ideal with lake and sea fish, soups, it also goes well with pasta and rice dishes; very pleasant with strong-flavoured cheese and blue cheese.