



OTTELLA

LUGANA

LUGANA DOC



GRAPE VARIETIES

Turbiana (Trebbiano di Lugana).

PRODUCTION AREA

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.

TRAINING SYSTEM

Double Guyot.

YIELD

90 q/ha

HARVEST

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

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 5 months on fine lees.

TASTING NOTES

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.

FOOD PAIRING

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