

# LUGANA TASTINGS

With its solid, **rich structure**, acidic backbone and minerality that can last for years, Lugana is **both opulent and fresh-tasting**

## 91 LUGANA MOLCEO 2007

**Ottella**  
loc. Ottella  
San Benedetto  
di Lugana  
Peschiera  
del Garda (VR)  
tel. 045 7551950  
www.ottella.it  
**PRICE** € 13.50

For years Francesco and Michele Montresor's winery has been a prestigious name in the Lake Garda zone. Of the three labels proposed, Molceo is the most ambitious. Released after a year of aging, it displays fine aromas in which flowers and white fruit alternate. On the palate, elegance is even more evident, thanks to the perfect balancing of softness, acidity and flavor that closes on a long-lasting finish.

## 84 LUGANA LE CREETE 2007

**Ottella**  
loc. Ottella  
San Benedetto  
di Lugana  
Peschiera  
del Garda (VR)  
tel. 045 7551950  
www.ottella.it  
**PRICE** € 11.80

Among the selections aged in stainless steel by the Montresor family, this one is the most ambitious. A careful vineyard selection of the grapes is followed by vinification aimed at spotlighting the extraordinary quality of the fruit. Aromas are deeper and more varied, with fruity notes but also floral and herbal tones. The wine is noteworthy in the mouth, offering full flavor and good structure without losing qualities like fragrance and easy drinkability - a wine that will satisfy both wine fans and occasional wine drinkers.