



OTTELLA

Lugana DOC Le Creete

VINE

Turbiano (Trebbiano di Lugana)

PRODUCTION AREA

San Benedetto di Lugana, the grapes come from the "Le Creete" vineyard, where the soil has a high content of white clay. The harvest and selection of the grapes are done strictly by hand, in small 17 kg. cases.

PLANTING LAYOUT AND YIELD

Double bow Guyot, yield around 9,000 kg. of grapes per hectare, equivalent to 5,700 litres of wine or 63%.

HARVEST PERIOD

End of September, late October.

FINING AND FERMENTATION

Delicate, soft pressing of the whole bunch for most of the production, the rest with gentle destemming by oscillation. Thereafter, a strict protocol of vinification: racking for natural sedimentation, slow, temperature-controlled fermentation (14°/18°); fining for 6/8 months on fine lees.

COLOUR

Warm, golden, intense straw-yellow.

NOSE

Enveloping, immediate exotic hints, pineapple and grapefruit. The development is very pleasurable, with remarkable mineral sensations.

PALATE

This is a wine of remarkable subtlety which does not renounce character. Richness, continuity and equilibrium fully satisfy the expectations of the taste buds. A persistent wine with good minerality and satisfying flesh.

FOOD

Marine and freshwater fish emphasise the features of the wine. It goes very well with first courses of pasta or rice, it also provides pleasurable sensations when consumed with strongly flavoured, seasoned cheeses.

MINIMUM ALCOHOL CONTENT

12.5% volume

SERVING TEMPERATURE

10°/12°



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