



# OTTELLA

## Prima Luce

### Vine

Turbiana (Trebbiano di Lugana), Garganega, Sauvignon

### Production area

San Benedetto di Lugana, the grapes come from the vineyards in the most suitable and hilly areas. The harvest and selection of the grapes are done strictly by hand, in small 4 kg. cases.

### Planting layout and yield

Double bow Guyot.

### Harvest period

Late harvest in late October and November. Grape production of around 60 hundredweight, wine yield of 12 hectolitres (a yield of 20%).

### Fining and fermentation

Soft, delicate pressing of the whole bunch. Thereafter, a strict protocol of vinification: racking for natural sedimentation, slow, temperature-controlled fermentation (12°) in small steel tanks. Minimum rest of 18 months in the cellar before bottling. Fining in the bottle for another 6 months before going on sale.

### Colour

Deep yellow, dense with golden highlights.

### Nose

It opens with warm notes of dried apricots and honey. Long and enveloping.

### Palate

A profound beginning. Warm and creamy on the palate, enveloping. The aroma of apricots is matched in the taste. A skilfully measured sweet sensation.

### Food

It goes well with foie gras, herbal cheeses like Gorgonzola, Roquefort and Stilton; dry biscuits in general.

### Minimum alcohol content

10.5% volume.

### Serving temperature

10°/12°.



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