



OTTELLA

MOLCEO

LUGANA DOC RISERVA



The challenge against time.
Thanks to clays, it is preserved for
unpredictable longevity.

GRAPE VARIETIES	Turbiana (Trebbiano di Lugana).
PRODUCTION AREA	San Benedetto di Lugana, located in the southern area of Lake Garda. The grapes come from estate vineyards, which are particularly suitable for producing Lugana due to the high content of white clay.
TRAINING SYSTEM	Double Guyot.
YIELD	80 q/Ha
HARVEST	The harvest and bunch selection are done strictly by hand (in small 17 Kg cases). Late harvest in October.
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: partial malolactic fermentation, 18 months ageing on fine lees, mostly in steel and the rest in barrels and barriques.
TASTING NOTES	An intense golden colour. Appealing on the nose with enchanting hints of citrus fruits white flowers and elegant mineral notes. The palate is richly structured and complex with pervasive mineral overtones, notes of flint and hydrocarbons. A lingering finish. It develops gently, designed for longevity.
FOOD PAIRING	Ideal with lake and sea fish, it also pairs well with flavoursome, fatty meats. Interesting with matured or blue cheeses and elaborate pasta and rice dishes.

AWARDS

Gambero Rosso	2019 / 3 glasses	2012 / 3 glasses
	2018 / 3 glasses	2011 / 3 glasses
	2017 / 3 glasses	2010 / 3 glasses
	2016 / 3 glasses	2009 / 3 glasses
	2015 / 3 glasses	2008 / 3 glasses
	2014 / 3 glasses	2007 / 3 glasses
	2013 / 3 glasses	