

OTTELLA

MOLCEO RISERVA LUGANA DOC

The name "Molceo" comes from latin "molcère" which means to lap gently thanks to the delicacy and complexity of this wine. Molceo is the expression of the aging potential of Trebbiano di Lugana. The longevity of this wine is incredible as well as the evolution.

TASTING NOTE



An intense golden color.

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.



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FOOD PAIRINGS

Ideal with lake and sea fish, it also pairs well with flavorful, fatty meats. Interesting with matured or blue cheeses and elaborate pasta and rice dishes.



VINEYARD & PRODUCTION INFO

Vineyard location: San Benedetto di Lugana, Peschiera del Garda (VR)

Vineyard size: selection of best cuves

Green status: conventional

Soil composition: from calcareous to clayish

Training method: double bow Guyot

Elevation: 75 m asl

Vines/hectare: 3.000-4.500

Exposure: Southeast

Vine age: 30-40 y

Harvest time: October

First vintage: 1988

Production: 35.000



WINEMAKING & AGING

Varietal composition: 100% Turbiana (Trebbiano di Lugana)

Fermentation container: stainless steel tanks and barriques

Type of aging container: stainless steel tanks and barriques

Length of aging: 18 months

Length of bottle aging: 6 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 3 g/L

Acidity: 6,9 g/L

Dry extract: 23,1 g/L



PRODUCER PROFILE

Estate owned by: Francesco and Michele Montesor

Winemaker: Domenico Mazzotta and Lodovico Montesor

Total acreage of wine: 95 Ha

Winery production: 1.000.000 bottles

Region: Veneto



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