

LE CREETE

LUGANA DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 20 ha

Soil composition: high concentration of white clay, limestone and fossils

Training method: double bow Guyot

Elevation: 246 ft a.s.l.

Vines/ha: 3,000-4,500 vines/ha

Exposure: South/South-East

Vines age: 30-40 years

Harvest time: end of September, October

First vintage: 1967

Production: 150,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Turbiana (Trebiano di Lugana)

Fermentation

Container: stainless steel tanks

Aging

Container: stainless steel tanks

Length: 6-8 months with batonage

In bottle: 2 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 3.4 g/l

Acidity: 6.6 g/l

Dry extract: 23.5 g/l



FOOD PAIRINGS

Ideal with lake and sea fish and soups. It also pairs well with pasta and rice dishes; very nice with strong-flavored cheeses and blue cheese.



TASTING NOTE

Intense golden yellow.

Pervasive on the nose with immediate exotic hints of pineapple and grapefruit. It unfolds pleasantly with a remarkable mineral sensation.

It is a wine with character and great aromatic elegance. Taste expectations are met by its richness, consistency, and balance. It is a determined, mineral wine with gratifying pulp.

PRODUCER PROFILE

Estate owned by: Francesco & Michele Montresor

Winemaker: Domenico Mazzotta & Lodovico Montresor

Total land under vine: 95 ha

Winery production: 1,000,000 bts

Region: Veneto (Italy)



OTTELLA

