

LUGANA DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 69 ha
Soil composition: from calcareous to clayish
Training method: double bow Guyot
Elevation: 246 ft a.s.l.
Vines/ha: 4,000-4,500 vines/ha
Exposure: South/South-East
Vines age: 5-30 years
Harvest time: end of September
First vintage: 1905
Production: 530,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Turbiana (Trebbiano di Lugana)
Fermentation

Container: stainless steel tanks

Aging

Container: stainless steel tanks

Length: 5 months

In bottle: 1 month



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 3.8 g/l
Acidity: 6.6 g/l
Dry extract: 2.5 g/l



FOOD PAIRINGS

Ideal for lake and sea fish, soups, flavorful pasta and rice dishes, and white meat served in a sauce.



TASTING NOTE

Bright straw-yellow color.
The elegant, mineral nose features pleasant exotic notes, hints of candied fruit and citrus.
The palate offers remarkable expressive elegance, assertive density typical of the variety, and remains warm and lingering.

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

