

MOLCEO

LUGANA DOC RISERVA



VINEYARD & PRODUCTION INFO

Vineyard size: selection of the best cuvees
Soil composition: from calcareous to clayish
Training method: double bow Guyot
Elevation: 246 ft a.s.l.
Vines/ha: 3,000-4,500 vines/ha
Exposure: South-East
Vines age: 30-40 years
Harvest time: October
First vintage: 1988
Production: 35,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Turbiana (Trebbiano di Lugana)
Fermentation
Container: stainless steel tanks and barriques
Aging
Container: stainless steel tanks and barriques
Length: 18 months
In bottle: 6 months



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 3 g/l
Acidity: 6.9 g/l
Dry extract: 23.1 g/l



FOOD PAIRINGS

Ideal with lake and sea fish; it also pairs well with flavorful, fatty meats. It's interesting with aged or blue cheeses and with complex pasta and rice dishes.



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 develops gently, designed for longevity.

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

