

# OTTELLA

LA CREETE LUGANA DOC

The grapes come from our own vineyard, Le Creete, 12 hectares in the heart of Lugana.

Here the vines are 30-40 years old and the soil is marked by a high white clay content. These characteristics give to the wine a unique elegance and minerality. In veronese dialect "Creete" means "creta" which is clay.

## TASTING NOTE



Intense golden yellow.

Pervasive on the nose with immediate exotic hints of pineapple and notes of grapefruit.

It unfolds pleasantly with a remarkable mineral sensation. It is a wine with character and great aromatic elegance.

Taste expectations are satisfied by its richness, consistency and balance.

It is a determined, mineral wine with gratifying pulp.



OTTELLA



## FOOD PAIRINGS

Ideal with lake and sea fish, soups, it also goes well with pasta and rice dishes; very pleasant with strong-flavoured cheese and blue cheese.



## VINEYARD & PRODUCTION INFO

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

Vineyard size: 20 Ha

Green status: conventional

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

Training method: double bow Guyot

Elevation: 75 m asl

Vines/hectare: 3.000-4.500

Exposure: South, Southeast

Vine age: 30-40 y

Harvest time: end of September - October

First vintage: 1967

Production: 150.000



## WINEMAKING & AGING

Varietal composition: 100% Turbiana (Trebiano di Lugana)

Fermentation container: stainless steel tanks

Type of aging container: stainless steel tanks

Length of aging: 6-8 months with battonage

Length of bottle aging: 2 months



## TECHNICAL DATA

Alcohol: 13%

Residual sugar: 3,4 g/L

Acidity: 6,6 g/L

Dry extract: 23,5 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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