



OTTELLA

MOLCEO

LUGANA DOC RISERVA



The challenge against time.

Thanks to clays, it is preserved for unpredictable longevity.

GRAPE VARIETIES

Turbiana (Trebbiano di Lugana).

PRODUCTION AREA

San Benedetto di Lugana, located in the southern area of Lake Garda. The grapes come from estate vineyards, which are particularly suitable for producing Lugana due to the high content of white clay.

TRAINING SYSTEM

Double Guyot.

YIELD

80 q/Ha

HARVEST

The harvest and bunch selection are done strictly by hand (in small 17 Kg cases). Late harvest in October.

WINEMAKING

Gentle, soft crushing of whole bunches for most of our production, while the rest is lightly destemmed by oscillation. Then follows a strict winemaking process: partial malolactic fermentation, 18 months ageing on fine lees, mostly in steel and the rest in barrels and barriques.

TASTING NOTES

An intense golden colour. 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.

FOOD PAIRING

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