



OTTELLA

LE CREETE

LUGANA DOC



Signature wine.

From the purest clays, an emotional wine expressing details.

GRAPE VARIETIES	Turbiana (Trebbiano di Lugana).
PRODUCTION AREA	San Benedetto di Lugana, located in the southern area of Lake Garda. The grapes come from our own vineyard, Le Creete, 12 hectares in the heart of Lugana, marked by a high white clay content.
TRAINING SYSTEM	Double Guyot.
YIELD	90 q/Ha
HARVEST	From the end of September until late October. The harvest and bunch selection are done strictly by hand (in small 17 Kg cases).
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: racking off the lees by natural settling, slow fermentation at a controlled temperature (14°/18°C); ageing for 6-8 months on fine lees.
TASTING NOTES	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.
FOOD PAIRING	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.
