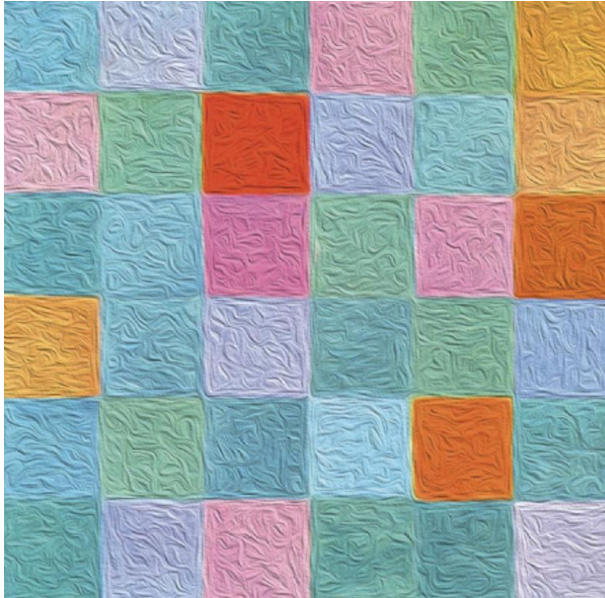


MOLCEO

Lugana doc Riserva



OTTELLA

MOLCEO

The name



Molceo is a wine whose pleasantness
gently caresses the senses.

MOLCEO

Lugana doc Riserva

The wine

Turbiana grape variety (Trebiano di Lugana)

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

Late harvest in October.

Gentle, soft crushing of whole bunches for most of our production, while the rest is lightly destemmed by oscillation. Partial malolactic fermentation, 16 months ageing on fine lees, mostly in steel and the rest in barrels and barriques.

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.



MOLCEO

Lugana doc Riserva

Awards



trebicchieri

2011



trebicchieri

2013



trebicchieri

2014



trebicchieri

2015



trebicchieri

2010



trebicchieri

2012



trebicchieri

2009



trebicchieri

2016



trebicchieri

2008

13TH TRE BICCHIERI

Italian Wines Guide
by Gambero Rosso

2019



trebicchieri

2017



trebicchieri

2007

“Lugana Molceo is the usual thoroughbred white, marked by exotic fruit and notes of fresh flowers and citrus. The palate strikes immediately for its sapidity, which supports the generous, juicy mouth and exhilarating progression.”



trebicchieri

2018



OTTELLA

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