

OTTELLA ROSESROSES



Corvina Veronese, Lagrein, and Rondinella. The color is the light pink of an onion skin with bluish reflections toward the edge. Enveloping aromas of white peach and spring flowers. Flavors of honeysuckle and red berries with delicate minerality supported by fine acidity. Remarkably subtle character, continuity, and balance. The finish has length and finesse. A pretty and sophisticated rosé. Pairs with marine fish, white meats, and light dishes in general. Excellent as an aperitif.

From the San Benedetto di Lugana region. The grapes come from vineyards in the most suitable hilly areas. The harvest and selection of the grapes are done strictly by hand. Destemming by oscillation following a strict protocol of vinification: after maceration for about 10-12 hours at a controlled temperature, a light pink must is obtained by natural draining; then fermented for 14/18 days at controlled temperatures. At the end of fermentation, the wine is removed from the lees to avoid malolactic fermentation.

The Montesor family, a grape growing family for many generations, founded Azienda Agricola Ottella in 1880. The name Otella refers to the story of octuplets born at the estate in 1500. The coat of arms in the courtyard (and now on the labels) bears the eight little baby heads in memory of the event. The winery remains in the family today owned by brothers Francesco and Michele Montesor. Their family estate covers 60 acres in a specially favored corner on the southern shore of Lake Garda in the Lugana basin situated in the Veneto province. The soil is of certain glacial origin. The descent of ice and the detritus it carried towards the valley formed an amphitheater of moraine hills, leaving the Lugana basin in its wake. The land is relatively flat with compact clay soil, yet the wine is refined and age-worthy. The brothers believe it is this glacial clay that is responsible for limiting the natural vigor of the lakes vines. This explains how an apparently normal vine, in combination with the purest of clay, can be turned into a spectacular white wine, vivacious in its expression of its particularities.

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Tasting Note:

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Aromas of white peach & spring flowers;
flavors of honeysuckle & red berries;
delicate minerality supported by fine
acidity; subtlety, character, continuity &
balance; the finish has length & finesse.

Shelf Talker:

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