

OTTELLA LUGANA



100% Turbiano (a clonal type of Trebbiano di Lugana). A light, glittering straw yellow with a hint of green in the glass. A wonderfully crystalline wine, fragrant and floral with aromas of fresh hay, chamomile, tropical fruit and orange blossom. A very refreshing feeling on the nose. A medium-bodied and richly-textured palate of nuanced fruit flavors (peach and apple) with a pleasant fresh acidity, mineral clarity, grapefruit notes, and a long, dry finish. Try it with broiled fish, or chicken flavored with lemons and fresh herbs.

From Trebbiano di Lugana grapes estate-grown and hand-harvested there. After harvest, the grapes undergo delicate, soft pressing of the whole bunch for most of the production, the rest with gentle destemming by oscillation. Thereafter, a strict protocol of vinification: racking for natural sedimentation, slow, temperature-controlled fermentation; aging for 5 months on fine lees and yeasts.

Azienda Agricola Ottella was founded in 1880 by the Montresor family; a grape growing family for many generations. Ottella the name refers to the story that octuplets were born at the estate in 1500. The coat of arms in the courtyard (and now on the labels) seems to bear it out: it shows eight little baby heads in memory of the event. The winery remains in the family today, owned by brothers Francesco and Michele Montresor. 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, and the soil is compact clay, yet the wine is refined, mineral and age-worthy. The brothers believe it is this glacial clay that is responsible for limiting the natural vigor of the lakeside 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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Shelf Talker:

