



## Lugana DOC Riserva Molceo 2013

Ottella Di Francesco E Michele Montresor, Veneto, Italy

LCBO # 496778 | 13.0 % alc./vol. | \$34.95 | Release: 04-May-2017

*Herbaceous aromas of hay and tomato leaf meld together with notes of stone fruit, citrus and flint. The round, medium-bodied palate offers white grapefruit, candied nectarine zest, white peach, aromatic herb and mineral. Fresh acidity brightens the rich flavors.*  
**Score – 92p. (Kerin O'Keefe, Wine Enthusiast, 2016)**

It immediately opens with fruity notes that are enchanting, penetrating and complex. Characterised by hints of citrus fruits, flowers and fine mineral and elegant notes. Captivating, long, lively, both in the persistence and in the strength of the aromas, mingling with unmissable citrus sensation. A delicate evolution, fine flesh, perfect longevity.

### **Terroir:**

One of the first wineries in the Lugana area Ottella was founded in 1880 and the Montresor family have been grape growers for many generations at the Southern end of Lake Garda. 38 ha of vineyards located at the territory of the town of Peschiera del Garda but San Benedetto di Lugana Cru.



### **Vinification:**

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: partial malolactic fermentation, fining for 16 months on the yeast and fine lees, which mostly takes place in steel and the rest of the time in wooden tonneaux and barriques.

**Variety:** Turbiana 100%

**Residual Sugar:** 5 g/L

**Serving suggestion and food pairing:** Serve at 11°C. Perfect with marine or freshwater fish, it also goes well with savoury or fatty meat (goose or pork). Interesting with seasoned and blue cheeses of various kinds and with elaborate first courses.

**Wine Enthusiast, Kerin O'Keefe '16**

**92p**

**Gambero Rosso '17**

**Tre Bicchieri**

