

# 2019 Lugana Riserva DOC Molceo, Ottella



**Country:** Italy

**Region:** Veneto

**Sub-Region:** Lugana

**Grapes:** Grape Turbiana 100

**Tasting Note:**

A gentle white from beside Italy's Garda lake, this is perfumed with spice and ripe lemons that simply intensifies in the mouth; the texture is lovely, too.

**Winemaking:**

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.

**Vineyard :**

San Benedetto di Lugana, the grapes come from our own vineyards that are most suitable due to the high content of white clay. The harvest and selection of the grapes are done strictly by hand, in small 17 kg. cases. Double bow Guyot, yield around 8,000 kg. of grapes per hectare, equivalent to 5,040 litres of wine or 63%. Harvest late in October.

**Food matching:**

Stimulating 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.

**Awards:**

'Complex, long and fascinating,' began team leader Sarah Jane Evans MW, who went on to describe a wine that was 'plump and fleshy, with notes of greengage, gooseberry and green herbs', while Savoy Grill's Matteo Cali enjoyed 'herbaceous aromas of fresh grass and asparagus, leading to a fresh palate and a long finish'. Silver Medal, Sommelier Wine Awards 2019

Code 65696119	Practice Yes
Product STILL	Acidity 7.3 g/L
Style White, Crisp, Dry and Refreshing	Residual Sugar 7 g/L
pH Level 3.1	Organic No
ABV 13.00 %	Biodynamic No
Closure Natural Cork	Egg / Milk No
Bottle Size 75cl	



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