

## Ottella Lugana DOC Riserva Molceo

Azienda Agricola Ottella

Italy - Veneto - Lugana DOC

The wine is produced in the area of San Benedetto di Lugana in estate vineyards that are suitable thanks to the high content of white clay.

The name - From the verb *mólcere* - Transitive verb [from Latin *mulcere* ] poet: To flatter, to give gratifying and secret pleasure to the soul or heart; to soothe, alleviate anxieties or worries. Molceo is a wine whose pleasantness gently caresses the senses.

The color is clear and intense with golden highlights. The nose immediately opens with fruity notes that are enchanting, penetrating and complex. Typical elegant notes of citrus fruits and flowers with a fine mineral character. The palate is complex and intense offering mineral flavors. It is captivating, long and lively, both in the persistence and in the strength of the flavors, mingling with unmissable citrus sensation. A delicate evolution, fine flesh, perfect longevity.

Since 2009 it has won every year the TRE BICCHIERI GAMBERO ROSSO award.



### Specifications

<b>Appellation</b>	Lugana DOC
<b>Wine Type</b>	White
<b>Varietals</b>	100% Trebbiano di Lugana (same as Verdicchio)
<b>Age of Vines</b>	25-30 years old
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	White clay
<b>Vinification</b>	The harvest and selection of the grapes are done strictly by hand. Double bow Guyot pruning - Yield around 8,000 kg. of grapes per hectare, equivalent to 5,040 liters of wine or 63%. Harvest - late October. 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 yeast and fine lees - 80% in stainless steel vats, 20% oak barrels.
<b>Production</b>	1,000 (9-liter cases)
<b>Pairings</b>	Stimulating with marine or freshwater fish, it also goes well with savory or fatty meat (goose or pork). Enjoyable with seasoned, herbal cheeses of various types and elaborate dishes.

### Codes, Weights and Measures

<b>UPC</b>	6 75473 00006 4
<b>Units/Case</b>	6

<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 06 75473 00006 1
<b>Case Weight</b>	20
<b>Cases/Pallet</b>	56
<b>Layers/Pallet</b>	14
<b>SRP</b>	\$ 52.99 USD 750mL Bottle

## Reviews and News

- 2019 Ottella Lugana Riserva Molceo - Trebiccheri 2022
- 2018 Ottella Lugana Riserva Molceo - 90 PTS - VINOUS
- 2016 Ottella Lugana Riserva Molceo - 92 PTS - Editors' Choice - WE