

# OTTELLA

## VENETO



Ottella - the name refers to the story that octuplets were born at the estate in 1500. In fact 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.

Brothers Francesco and Michele Montresor might not have as large a family but their wine leaves an equally memorable impression. Their family estate covers 25 hectares near Lake Garda, most of it dedicated to 'turbiano' or Trebbiano di Lugana. The land is relatively flat, and the soil is compact clay, yet the wine is refined, mineral and age-worthy. In fact even the regular cuvee sometimes only shows its best after a couple of years in bottle. The brothers believe it is this glacial clay that is responsible for limiting the natural vigor of the lakeside vines.

The challenge that Lodovico, Francesco and Michele Montresor decided to take on in Lugana was based on the firm conviction that gifted, high-class wines from quality strains must be recognizable from the way they are produced. This is the basis for the creation of conceptually modern wines with absolute respect for the vital combination of soil and vine.

Trebbiano di Lugana, known locally as "Turbiana". It is genetically similar to Verdicchio, according to many experts, but in phenological, agronomical and enological terms, it stands apart. Recent studies at Milan University confirmed that the genome of "Trebbiano di Lugana" has characteristics that cannot be attributed to other Trebbiani.

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.

Young wines like Lugana Doc and Lugana Doc Le Creete possess freshness, flavor and crispness that are exclusive to them. Fine and unusual, they have a salty, spicy, smoky taste. The acidic vein gives energy and flavor, which, with time, becomes more expansive, exaggerated and attractive. But the real spirit of Lugana emerges in the wines after ageing.



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