



# MONTONALE

## ORESTILLA

LUGANA DOC 2017

*The Lugana Orestilla takes its name from the precious marble sarcophagus dedicated to the Roman matron Orestilla, found in the vineyard in the XVIIth Century. Thanks to the unique soil composition, the native grape variety Turbiana creates a rich, wide and longlasting Lugana.*



**Grape variety:** 100% Turbiana, hand harvested to ensure gentle handling.

**Vineyards:** a single-vineyard of 2 hectares (about 5 acres) called Orestilla, in Montonale village, south facing, with excellent sunlight exposition and good ventilation, which allow a perfect grape ripeness.

**Soils:** clay soils with high limestone content and rich in minerals.

**Vine training system:** guyot, 5/6 buds per vine.

**Season in the field:** the warm and early spring will be remembered for the frost at the end of April, which caused a quantitative drop of around 20 percent. The lack of rainfall has characterized the summer period however, the important temperature range has preserved the aromatic precursors. Perfect maturation of Turbiana grapes, aided by stable weather conditions during harvest. The harvest, carried out by hand in beans, began in the second half of September and ended in early October.

**Yield:** 9,000 kg per hectare.

**Winemaking:** the bunches are manually selected and cooled before the pressing in order to preserve the aromatic precursors. A soft pressing takes place in anaerobic conditions (with the absence of oxygen) to avoid the oxidation of the aromatic compounds. Only the free-run juice obtained at very gentle pressures is used for the production of this wine; the must clarification is done by natural settling. Fermentation occurs for about 10 days in stainless steel tanks at controlled temperature. The wine is aged on its fine lees for at least 8 months with constant lees stirring and it benefits of at least 10-month bottle ageing before release.

**Tasting notes:** a pale yellow colour with golden hues, the radiant nose captures with refined aromas of sweet citrus, pineapple, gooseberry and peach, alongside an energizing mineral note and aromatic herb hints that enhance its complexity and elegance. The palate is juicy with a lively, refreshing acidity, pineapple and herbs notes reflecting the nose. It is enthralling and invigorating, with a deep, mineral finish.

**Alcohol:** 13% Vol.

**Food pairings:** it honours perfectly many fish dishes: fish soups, shellfish, grilled fish and fish stew. Try it with “aolette del Garda in carpione”, a very traditional, tasty recipe with lake bleaks!