



WHITE WINE

OTTOCENTO

FROM THE OLDEST VINES OF LAKE GARDA,
A SURPRISING DISCOVERY



0,75L

AVAILABLE SIZES



APPELLATION

San Martino della Battaglia DOC



GRAPE VARIETY

Tuchì



SOIL

Rie.



TRAINING SYSTEM

Single Guyot pruned at 6 Buds.



DENSITY PER HECTAR/YIELD PER PLANT

2000 plants/ha – 1,2 kg/plant.



PROCESSING

80-year-old vines - Hand-picked grapes - Soft pressing of the whole bunch – Static cold decantation - Batonage of the must on noble lees for 7 days - Fermentation of the flower must for 16 days - Maturation in stainless steel on noble lees for 6 months – Bottle aging for 4 months.



SIGHT

Bright straw yellow, with elegant greenish reflections.



NOSE

It is a great wine with a finely harmonious, floral and fruity bouquet, with typical notes reminiscent of bitter almond, pear, wild flowers and acacia.



PALATE

The taste is soft and velvety, moderately acidic, dry and well structured. The finish, incredibly persistent, is characterised by the typical and unmistakable hint of bitter almond that enhances the typical character of the variety.



FOOD PAIRING

It is excellent when paired with S. Daniele raw ham, and wonderful with vegetables, in particular with spring vegetables: asparagus, nettle, silene to be used in risottos and omelettes. It also goes very well with crustaceans: cicadas, prawns, scampi and lobsters because it has the right minerality to enhance their flavour.



SERVING TEMPERATURE

To be served at a temperature between 16 and 18° C in a wide-bowled glass.



TASTING NOTES

Straw yellow, intensely floral and silky, crisp when young and pulpy over time.